

## Rustenberg Peter Barlow 1998

Violets, mint, coffee and blackberry dominate this wine's aroma. Similar characters are evident on the palate, but combined with layers of fine grained tannin.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Rustenberg Wines

**winemaker :** Rod Easthope

**wine of origin :** Coastal

**analysis :** alc : 12.75 % vol    rs : 1.2 g/l    pH : 3.81    ta : 5.4 g/l

**type :** Red    **style :** Dry    **wooded**

**pack :** Bottle

4 ½ Stars - John Platter Wine Guide 2001

Best New World Red Wine - Steven Spurrier in UK Decanter Magazine

92 Points - USA Robert Parker in his The Wine Advocate (The highest points awarded a SA wine by Robert Parker jnr to date)

**ageing :** Will offer good drinking over the next 10 - 15 years.

**in the vineyard :** Situation: South West Slopes of the Simonsberg Mountain

Altitude: 350-400m

Distance from Sea: 20km

Soil type: Hutton (Decomposed Granite - Oakleaf)

Rootstock: Richter 110

Age of Vines: 12 years

Trellising: Vertically shoot positioned

Pruning: 2 Node Spur pruning

**about the harvest:** The grapes were harvested on 23 March 1998.

Yield: 6 tons/hectare

**in the cellar :** Destemmed. Fermented at max 25 degrees C. Pumped over oxidatively 4 times/day. 3 Weeks extended maceration. Matured in 100% new French oak with periodic rackings for 20 months. Malolactic fermentation in oak. The wine was bottled on 19 January 2000.

