

Rustenberg Peter Barlow 1999

Violets, mint, coffee and blackberry dominate the aroma, carrying to the palate, where they combine with smooth layers of fine-grained tannin.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rustenberg Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 14.6 % vol rs : 1.6 g/l pH : 3.7 ta : 6.2 g/l

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

pack : Bottle

Silver medal - International Wine Challenge 2003

5 Stars - Decanter Wine Magazine (July 2003)

5 Stars - John Platter Wine Guide 2003

5 Stars - Decanter Magazine (November 2002)

Silver (excellent, distinctive, recommended for special occasions) at SA Trophy Wine Show 2002

91 Points - America's Robert Parker in *The Wine Advocate*

4½ Stars - John Platter Wine Guide 2002

4½ Stars - Wine Magazine (December 2001)

In Anthony Rose's (UK) Top 20 Cabernets of the World. "*Harpers Nov 2001*"

Best New World Red - Chosen by Steven Spurrier - Decanter (Feb 2002)

99+ Points (Extraordinary) - Review from March/April issue of Stephen Tanzer's International Wine Cellar

4 Stars - "Grape" (April-June 2002)

4 Stars - "Wine" magazine (April 2002)

92 Points - Wine Spectator (May 2002)

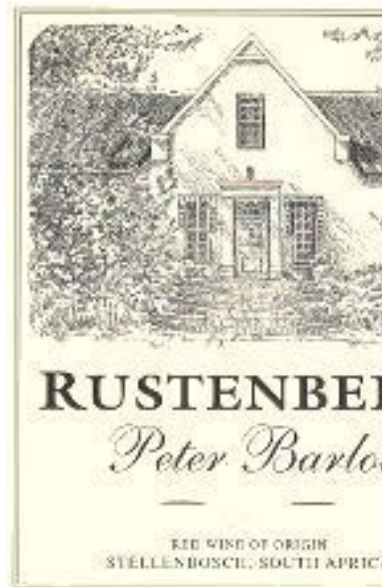
Top pick of the New Releases - Wine Spectator (May 2002)

Gold Medal (Médailles d'Or) - Concours du Mondial 2002

4 Stars - GRAPE (April-June 2002)

5 Stars - Decanter Magazine (November 2002)

5 Stars - John Platter Wine Guide 2003



ageing : 10-15 years

in the vineyard : Situation: South West slopes of the Simonsberg Mountain

Altitude: 350-400m

Distance from sea: approx. 25km

Soil Type: Hutton (Decomposed granite)

Rootstock: Richter 110

Ages of vines: 14 Years

Trellising: Vertically shoot positioned

Pruning: 2 Node spur pruning

about the harvest: The grapes were harvested from 14 March - 16 April 1999.

Yield: 6 tons/hectare

in the cellar : The grapes were destemmed and fermented at max. 25°C. Pumped over oxidatively 4 times per 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 in November 2000.