

Rustenberg Peter Barlow 2001

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

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rustenberg Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : **alc** : 14.0 % vol **rs** : 2.5 g/l **pH** : 3.59 **ta** : 6.3 g/l

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

pack : Bottle

95 Points from Charles Metcalfe in UK's Wine International (Feb. 2004)

92 Points from James Molesworth in Wine Spectator (15 May 2004)

4½ Stars - John Platter Wine Guide 2004

ageing : Up to 15 years.

in the vineyard : Cultivar: 100% Cabernet Sauvignon

Situation: South West slopes of the Simonsberg Mountain

Altitude: 350 - 400 m

Distance from sea: ±25 km

Soil type: Hutton (Decomposed Granite)

Rootstock: Richter 110

Age of vines: 15 Years

Trellising: Vertically shoot positioned

Pruning: 2 Node spur pruning

Irrigation: Drip irrigation

about the harvest: The grapes were harvested on 11 April 2001. Picked with 3 passes through the vineyard.

Grape analysis:

Acidity: 5.9 g/l

pH: 3.4

Sugar: 26° Balling

Yield: 33hl/ha

in the cellar : Fermented (27-28° C) in stainless steel and open fermentors. 50%

Natural fermentation. Natural Malolactic fermentation in barrels.

Oak used: 20 months in 100% new French oak.

Bottled: January 2003

Production: 1 590 cases x 6 x 750 ml

