

RUSTENBERG

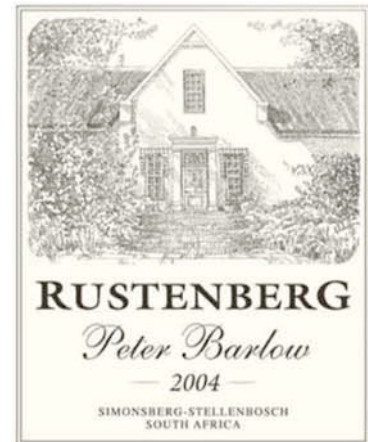
ESTATE

SRP
\$48.99

Peter Barlow 2004

VITICULTURAL PRACTICES

Varietal:	100% Cabernet Sauvignon
Appellation:	Simonsberg-Stellenbosch
Soil Type:	Decomposed granite (Hutton)
Age of Vines:	17 years
Trellising:	Vertically shoot positioned
Yield:	35 hl/ha
Irrigation:	Drip
Picking Date:	March 2004
Grape Sugar:	25° B
Acidity:	7.3 g/l
pH at Harvest:	3.45



WINEMAKING PRACTICES

Fermentation Temperature: 28°C

Method:

Traditional vinification of open pump-overs and délestage followed by a lengthy post-fermentation maceration. Both primary and secondary fermentation were allowed to occur naturally. Simple egg white fining was performed prior to bottling, and no filtration was done.

Wood Aging:

20 months in French Oak, 80% new and 20% second fill

TECHNICAL DETAILS

RS:	2.6 g/l	pH:	3.29
TA:	6.8 g/l	Alcohol:	14.5%

Maturation potential: 10+ years with proper storage

TASTING NOTES

This single vineyard Cabernet displays a wonderful, complex nose, intermingling cassis and black cherry aromas with herbaceous notes. Explosive flavors of ripe black currant, cherry and licorice unfold on the palate, layered with subtle hints of flowers, tobacco, and minerals.

Peter Barlow, Rustenberg's flagship wine, is sourced from high altitude virus-free vines on the slope of the Simonsberg. The character of Rustenberg's finest vineyard is captured in the intense color and silky, concentrated flavors of this sumptuous bottling. The wine was created by Rustenberg owner Simon Barlow as a tribute to his late father, who set unprecedented standards for the winery back in the 1940's.

RATINGS

93+ points, Steven Tanzer's International Wine Cellar