

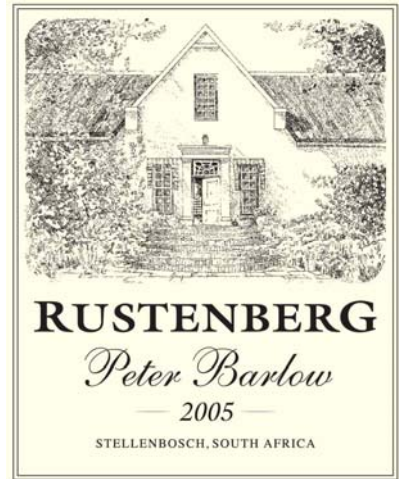
RUSTENBERG

ESTATE

Peter Barlow 2005

VITICULTURAL PRACTICES

Varietal:	100% Cabernet Sauvignon
Appellation:	Simonsberg-Stellenbosch
Soil Type:	Decomposed granite (Hutton, Tukulu)
Age of Vines:	15 years
Trellising:	Vertically shoot positioned
Yield:	35 hl/ha
Irrigation:	Drip
Picking Date:	March 9, 2005
Grape Sugar:	25.4° B
Acidity:	5.98 g/l
pH at Harvest:	3.54



WINEMAKING PRACTICES

Fermentation Temperature: 28°C

Method:

Traditional vinification was employed, with nine open pump-overs and two rack & returns. This was followed by an extended 2 week maceration. Natural, primary fermentation was followed by malolactic fermentation in barrel. The wine was minimally filtered before bottling.

Wood Aging:

20 months in new 225 liter French oak barrels

TECHNICAL DETAILS

RS: 1.57 g/l	pH: 3.69
TA: 5.96 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 AND ACCOLADES

92 points Wine Enthusiast "Cellar Selection"; 4 ½ stars John Platter's 2009 Wine Guide