

**PETER BARLOW CABERNET SAUVIGNON,  
RUSTENBERG**

Vintage

**2022**

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
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14.5	2.0
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pH	Acidity
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3.55	5.4
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Peter Barlow bought the Rustenberg farm in 1941, reuniting the property, restoring its buildings and investing in its potential to make world class wines.

**TASTING NOTE**

Rich aromas of red and black fruits, cedar, and clove, with lively acidity and velvety tannins. Outstanding balance of oak integration and fruit weight, with a long finish.

(Magnums available - enquire for vintage)

**VINTAGE CONDITIONS**

The winter of 2021 was very cold and wet following a warm autumn. Bud burst was late and the cold, wet weather continued into Spring, requiring careful disease and canopy management. The cool, wet weather extended until the middle of December, delaying the growing season for the red varieties in Stellenbosch. From the middle of December onwards the weather warmed up considerably with three heatwaves being experienced in January and one in February. Despite this warmer weather the red wine harvest required patience as the tannins took some time to fully ripen. March and April were moderate temperature-wise and we experienced the odd shower. The decision to delay harvesting was rewarded with excellent concentration and ripeness in the red wines. The marathon vintage ended in late April and was the biggest and longest vintage in Rustenberg's history.

**VINIFICATION DETAILS**

Grapes were hand-picked and crushed and de-stemmed on arriving at the winery. Fermentation took place in stainless steel tanks with regular pump overs and an extended maceration of up to two weeks. After primary fermentation the wine was transferred to oak barriques (61% new, 39% second- and third-fill French oak barrels) for 20 months' maturation.

**AWARDS**

International Wine Challenge: Silver  
 Vinous: 92 pts  
 James Suckling: 93 pts  
 DWWA: Silver 90 pts  
 IWSC: Silver 92 pts

**ATTRIBUTES**


Origin

South Africa



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes





Winemaker

Murray Barlow



Fining Agent

Egg white



Closure

Cork



Region

Stellenbosch



Vegan

No