

PETER BARLOW CABERNET SAUVIGNON, RUSTENBERG

Vintage

2019



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

Concentrated cassis, black cherries and some herbaceous characteristics on the nose and palate.

VINTAGE CONDITIONS

The 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break from the previous four winters of drought, most vineyards had not fully recovered and produced below average yields. A warm snap in June and a wet Spring, coupled with a wetter than average Summer harvesting season made 2019 a challenge, with some late harvest thinning or multiple harvests of the same vineyard required to achieve uniformity. Early and mid-season ripening varieties performed well, all achieving flavour ripeness at lower alcohol levels, while late ripening varieties required patience and extended time on the vines, again achieving lower alcohols overall, but creating ripe, structured wines.

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 (64% new, 36% second- and third-fill French oak barrels) for 24 months' maturation.

TECHNICAL ANALYSIS

Alcohol

14.5

Residual sugar

4.1

pH

3.67

Acidity

5.5

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