

## PETER BARLOW CABERNET SAUVIGNON, RUSTENBERG

Vintage

2015



### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	3.0
pH	Acidity
3.57	6.3

### ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Cabernet Sauvignon	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Murray Barlow	Egg white	Cork	Stellenbosch	No



**RUSTENBERG  
WINES**

RUSTENBERG

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

The oldest Cabernet Sauvignon vineyard on the estate is named the Peter Barlow block and consistently produces powerful, long-lived Cabernet Sauvignon that is given the best possible treatment in the cellar. Concentrated cassis, black cherries and some herbaceousness can be found on the nose and palate. Rustenberg recommend decanting Peter Barlow before drinking.

### VINTAGE CONDITIONS

The cold wet winter of 2014 started early and ended late, which is ideal for the vineyards' dormancy; however an unseasonably cool spring resulted in the vines going into summer with 10 to 40% less crop than usual. The remainder of the season was warm and dry resulting in one of the earliest harvests on record. Zero disease pressure and small crops of fantastic ripe fruit combined with high natural acids make this potentially the vintage of the decade.

### 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.