

**PETER BARLOW CABERNET SAUVIGNON,
RUSTENBERG**

Vintage
2015


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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	3.0
pH	Acidity
3.57	6.3

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.

ATTRIBUTES

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