

PETER BARLOW CABERNET SAUVIGNON, RUSTENBERG

Vintage

2013



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 vines emerged from a cold, wet winter and enjoyed even budding in the spring of 2012. Strong winds in early summer affected the yields and canopies of some varieties but cool and consistent weather in early 2013 resulted in later than usual ripening. The cool growing season meant the grapes reached their flavour ripeness with low sugars resulting in medium-bodied, elegant wines.










TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	3.4
pH	Acidity
3.64	5.8

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	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Cabernet Sauvignon	Yes	75cl	Blank
 Winemaker	 Fined Using	 Closure	 Region	 Vegan
Murray Barlow	Egg	Cork	Stellenbosch	Blank

