

**PETER BARLOW CABERNET SAUVIGNON,  
RUSTENBERG**


Vintage

2011



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**

Despite a dry winter, there was plenty of water when required in the hot summer months to get the vineyards to mature naturally without excessive irrigation. Good vineyard canopies allowed optimum light penetration for uniform ripening and development of good colour and flavour. At harvest, the berries came in at lovely low sugars due to cool conditions and were packed with flavour.

**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	Residual sugar
14.0	2.8
pH	Acidity
3.57	5.8

**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