

# RUSTENBERG WINES

## PETER BARLOW 2002

### INTRODUCTION

The name of this wine pays tribute to the man who recognized the potential of Rustenberg, and bought the farm in 1941, reuniting the property, restoring its buildings and investing in its potential to make world class wines. 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. Peter's family now continues his legacy. We recommend decanting this wine before serving.

### VINTAGE

2002 will be remembered as a challenging vintage that required patience to produce great wines. The cold, wet condition of the 2001 Winter stretched into the 2002 growing season and on top of battling rain there was considerable damage caused to the fruit by a hail storm in Summer. The harvest, however, ended off warmer and dryer than the rest of the season and rewarded our patient wait to pick our fruit when it was ripe and not because of the damage caused by the wet conditions early on in the season. The result was ripe, flavoursome wines at lower alcohols thanks to rigorous bunch selection in the vineyard and careful blending in the cellar.

### VINEYARDS

<b>Wine of Origin</b>	Simonsberg, Stellenbosch
<b>Varietal Blended</b>	100% Cabernet Sauvignon
<b>Soil Types</b>	Decomposed Granite, Valsrivier, Bainsvlei
<b>Trellising/Pruning System</b>	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
<b>Irrigation Type</b>	Minimal Drip Irrigation
<b>Picking Method &amp; Date</b>	Hand Picked, April 2002

### WINEMAKING

<b>Extraction Method</b>	Crushed and De-stemmed Fruit, Pumped Over During Ferment
<b>Fermentation Vessel</b>	Stainless Steel Tanks
<b>Yeast</b>	Cultured Active Dry Wine Yeast
<b>Extended Maceration</b>	Up to 2 Weeks
<b>Oak Aging</b>	20 Months
<b>Age and Type of Oak</b>	70% new and 30% 2 <sup>nd</sup> fill French oak barrels
<b>Fining Agents Used</b>	Egg White (Albumen)
<b>Final Analysis</b>	Alc v/v: 15% TA 6.8g/L pH 3.63 RS 2.8g/L
<b>Bottling Date</b>	January 2004

### WINE

<b>Tasting Note</b>	This wine shows deep purple to inky-coloured hues. Impressive ripeness of fruit & richness on the palate entry. Blackcurrants, cherries, plums are made more complex by layers of liquorice, tobacco and cedar. The palate intensity is explosive and the layers of tannin create an impression of seamlessness and great length.
<b>Aging Potential</b>	Up to 15 years from vintage under ideal cellaring conditions

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Gold Medal	Old Mutual Trophy Wine Show	2004
4 ½ Stars	John Platter Wine Guide	2005

