



RUSTENBERG WINES

Peter Barlow 2020

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

The 2020 vintage will be remembered as a good vintage produced under the spectre of the COVID-19 pandemic impacting the globe. Fortunately, the harvest was not impacted on Rustenberg by the government-sanctioned lockdowns, allowing all fruit to be picked and processed when ripe. A good winter in 2019 saw a return to average rainfall for the year. Two unusual weather events in the growing season, a large rainstorm and a heat wave, impacted some varieties flowering and berry set, however, in the context of the entire vintage these had a minor impact. Crop levels were up by 15% from the 2019 vintage, which saw a return to yields being average to slightly above average for most varieties. Quality wise, the white wines have superb acids and more moderate alcohols with wonderful fruit concentration, while the reds tend to be more medium-bodied with moderate alcohols, good freshness and supple tannins, potentially to be enjoyed earlier.

Vineyard

Wine of Origin	Simonsberg-Stellenbosch
Varietal Blended	100% Cabernet Sauvignon
Soil Types	Decomposed Granite, Valsrivier, Bainsvlei
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, March 2020

Winemaking

Extraction Method	Crushed and De-stemmed Fruit, Pumped Over During Ferment
Fermentation Vessel	Stainless Steel Tanks
Yeast	Cultured Active Dry Wine Yeast
Extended Maceration	Up to 2 Weeks
Oak Aging	20 Months
Age and Type of Oak	64% new, 36% 2nd and 3rd fill French oak barrels
Fining Agents Used	Egg White (Albumen)
Final Analysis	Alc v/v: 14.5% TA 5.7/L pH 3.59 RS 2.6/L
Bottling Date	July 2022

Wine

Tasting Note	Red and black fruits, cedar, clove and velvety tannins. Outstanding balance of oak and fruit weight, with a long finish.
Aging Potential	10 – 15 years from vintage under ideal cellaring conditions

Accolades

Award:	Competition/Publication:	Year/Edition:
95 Points	Tim Atkin SA Report	2023
94 Points – 4.5 Stars	Platter’s Wine Guide	2023
93 Points	Vinous – Neal Martin	August 2023
92 Points	James Suckling	2022
Silver Medal - 91 Points	Decanter World Wine Awards	2023

