



RUSTENBERG WINES

Peter Barlow 2022

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 2021 vintage was produced with the challenges of COVID-19 ever present. The winter of 2020 started late after a warm autumn and was cold with plenty of rain. The cool and wet conditions extended well into spring, through summer and much of the harvest season. The result of these conditions was slow, steady, stress free vineyard growth and fruit development. White grape yields were lower than average due to the impact of the weather during critical stages in fruit development. The white wines from the vintage ripened two weeks later than in 2020 and achieved full ripeness at lower sugar levels; producing wines with lower alcohols, excellent acidity and brilliant flavour development. Yields were higher than average in the reds and the slow ripening season saw excellent flavour and tannin development. These well-structured wines with moderate alcohols and good acidity should show plenty of potential to age.

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 2022

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	100% for 20 Months
Age and Type of Oak	61% new, 39% 2nd and 3rd fill French oak barrels
Fining Agents Used	Egg White (Albumen)
Final Analysis	Alc v/v: 14.45% TA 5.4/L pH 3.55 RS 2.0/L
Bottling Date	December 2023

Wine

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

Accolades

Award: 93 Points	Competition/Publication: James Suckling	Year/Edition: 2024
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