



# Peter Barlow 2020

## RUSTENBERG WINES

### 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 5.8/L pH 3.5 RS 2.7/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          |

