



RUSTENBERG WINES

Peter Barlow 2021

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

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| 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 2021 |

Winemaking

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| 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: 14.46% TA 5.85/L pH 3.39 RS 1.95/L |
| Bottling Date | July 2023 |

Wine

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| 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: | Competition/Publication: | Year/Edition: |
|---------------------|-------------------------------|---------------|
| 96 Points – 5 Stars | Platter’s Wine Guide | 2025 |
| 95 Points | Tim Atkin SA Report | 2024 |
| 93 Points | James Suckling | 2023 |
| 92 Points | Robert Parker’s Wine Advocate | 2024 |
| 91 Points | Vinous – Neal Martin | August 2023 |

