

PETER BARLOW CABERNET SAUVIGNON, RUSTENBERG



Vintage

2022



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.0
рН	Acidity
3.55	5.4

Peter Barlow bought the Rustenberg farm in 1941, reuniting the property, restoring its buildings and investing in its potential to make world class wines.

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.

(Magnums available - enquire for vintage)

VINTAGE CONDITIONS

The winter of 2021 was very cold and wet following a warm autumn. Bud burst was late and the cold, wet weather continued into Spring, requiring careful disease and canopy management. The cool, wet weather extended until the middle of December, delaying the growing season for the red varietals in Stellenbosch. From the middle of December onwards the weather warmed up considerably with three heatwaves being experienced in January and one in February. Despite this warmer weather the red wine harvest required patience as the tannins took some time to fully ripen. March and April were moderate temperature-wise and we experienced the odd shower. The decision to delay harvesting was rewarded with excellent concentration and ripeness in the red wines. The marathon vintage ended in late April and was the biggest and longest vintage in Rustenberg's history.

VINIFICATION DETAILS

Grapes were hand-picked and crushed and de-stemmed on arriving at the winery. Fermentation took place in stainless steel tanks with regular pump overs and an extended maceration of up to two weeks. After primary fermentation the wine was transferred to oak barriques (61% new, 39% second- and third-fill French oak barrels) for 20 months' maturation.

AWARDS Vinous: 92 pts

James Suckling: 93 pts

ATTRIBUTES

