

# RUSTENBERG WINES

## JOHN X MERRIMAN 2001

### INTRODUCTION

This wine is named after a former owner of Rustenberg, John Xavier Merriman, who bought the farm in 1892 in sympathy with farmers suffering from the phylloxera crisis. He played a great role in revitalizing Rustenberg and in promoting the tourism and agricultural value of Ida's Valley, the area close to the town of Stellenbosch in which Rustenberg is situated. The John X Merriman is Rustenberg's Estate wine, a blend of Bordeaux varieties that illustrate the ageability and true expression of Rustenberg's finest vineyards. We recommend decanting this wine before serving.

### VINTAGE

The Winter of 2000 was dry and fairly warm and this led into a warm Spring before conditions cooled off in Summer to allow for a long moderate to warm ripening season in 2001. The warm Winter resulted in our vineyards not fully going into dormancy and as a result the crop levels of the vintage were very low. However, the good ripening season meant that the smaller harvest was exceptional from a quality perspective. Small berries resulted in the production of very flavourful, rich wines built to age and packed with concentrated fruit.

### VINEYARDS

<b>Wine of Origin</b>	Simonsberg, Stellenbosch
<b>Varietal Blended</b>	53% Cabernet Sauvignon; 42% Merlot; 5% Cabernet Franc
<b>Soil Types</b>	Decomposed Granite
<b>Trellising/Pruning System</b>	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
<b>Irrigation Type</b>	Minimal Drip Irrigation
<b>Picking Method &amp; Date</b>	Hand Picked, March –April 2001

### WINEMAKING

<b>Extraction Method</b>	Crushed and De-stemmed Fruit, Pumped Over During Ferment
<b>Fermentation Vessel</b>	Stainless Steel Tanks
<b>Yeast</b>	Cultured Active Dry Wine Yeast
<b>Extended Maceration</b>	Up to 2 weeks
<b>Oak Aging</b>	20 Months
<b>Age and Type of Oak</b>	50% new; 50% 2nd & 3rd fill 225L French Oak Barrels
<b>Fining Agents Used</b>	Egg White (Albumen)
<b>Final Analysis</b>	Alc v/v: 14.5% TA 6.2g/L pH 3.44 RS 3.1g/L
<b>Bottling Date</b>	January 2003

### WINE

<b>Tasting Note</b>	Well rounded wine which will increase in complexity and character with bottle age as is customary of Rustenberg's red wines. Aromas of spice and red fruit balanced by fine, elegant tannins – a combination which is indicative of well managed vineyards and mature fruit. Should be decanted before serving.
<b>Aging Potential</b>	Up to 10 years from vintage under ideal cellaring conditions

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Silver Medal	Old Mutual Trophy Wine Show	2003
91 Points	Wine Spectator	May 2004
4 ½ Stars	John Platter Wine Guide	2004
4 Stars	SA Wine Magazine	September 2004

