

# RUSTENBERG WINES

## JOHN X MERRIMAN 2002

### 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

2002 will be remembered as a challenging vintage that required patience to produce great wines. The cold, wet condition of the 2001 Winter stretched into the 2002 growing season and on top of battling rain there was considerable damage caused to the fruit by a hail storm in Summer. The harvest, however, ended off warmer and dryer than the rest of the season and rewarded our patient wait to pick our fruit when it was ripe and not because of the damage caused by the wet conditions early on in the season. The result was ripe, flavoursome wines at lower alcohols thanks to rigorous bunch selection in the vineyard and careful blending in the cellar.

### VINEYARDS

<b>Wine of Origin</b>	Simonsberg Mountain, Stellenbosch
<b>Varietal Blended</b>	52% Cabernet Sauvignon; 46% Merlot; 2% 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 2002

### 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: 15% TA 6.3g/L pH 3.56 RS 3g/L
<b>Bottling Date</b>	December 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	International Wine Challenge	2005
Silver Medal	Old Mutual Trophy Wine Show	2005
87 Points	Wine Spectator	October 2005
4 ½ Stars	John Platter Wine Guide	2005