

# RUSTENBERG WINES

## JOHN X MERRIMAN 2008

### 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 2007 was colder than usual, with more rain than in previous years: This boded well for good bud-break during the cool Spring. The rain in February and March slowed the harvest down, and this combined with strong winds made 2008 a challenging vintage in the vineyards. Cooler nights and warmer days took us into the harvest period, with a greater number of days reaching above 30°C than in the previous 4 years. Despite these challenges, even ripening and consistent grape condition for both white and red varieties were achieved in a warm vintage, resulting in ripe, expressive whites and fruit-forward, bold reds.

### VINEYARDS

<b>Wine of Origin</b>	Simonsberg, Stellenbosch
<b>Varietal Blended</b>	51% Cabernet Sauvignon; 36% Merlot; 7% Petit Verdot; 4% Cabernet Franc; 2% Malbec
<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, February-March 2008

### WINEMAKING

<b>Extraction Method</b>	Crushed and Destemmed Fruit, Pumped Over During Ferment
<b>Fermentation Vessel</b>	Stainless Steel Tanks
<b>Yeast</b>	Cultured Active Dry Wine Yeast
<b>Extended Maceration</b>	For +- 7 days
<b>Oak Aging</b>	21 Months
<b>Age and Type of Oak</b>	35% new; 65% 2nd & 3rd fill 225L French Oak Barrels
<b>Fining Agents Used</b>	Egg White (Albumen)
<b>Final Analysis</b>	Alc v/v: 14.65% (14.5% on label) TA 5.9g/L pH 3.59 RS 2.9g/L
<b>Bottling Date</b>	May 2010

### WINE

<b>Tasting Note</b>	Plum and cigar-box aromatics prelude a multi-layered palate with an elegant tannin structure.
<b>Aging Potential</b>	10 to 15 years from vintage under ideal cellaring conditions

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Silver Medal	Old Mutual Trophy Wine Show	2011
93 Points	Robert Parker's Wine Advocate	2011
4 ½ Stars	John Platter Wine Guide	2011

