



RUSTENBERG
WINES

Stellenbosch John X Merriman 2022

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 varietals that illustrate the ageability and true expression of Rustenberg's finest vineyards. We recommend decanting before serving.

Vintage

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. Our 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.

Vineyard

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| Wine of Origin | Simonsberg-Stellenbosch |
| Varietal Blended | Cabernet Sauvignon 51%, Merlot 43%, Petit Verdot 5%, Malbec 1% |
| Soil Types | Decomposed Granite |
| Trellising/Pruning System | VSP (Vertical Shoot Positioned), 2 Node Spur Pruned |
| Irrigation Type | Minimal Drip Irrigation |
| Picking Method & Date | Hand Picked, February-March 2022 |

Winemaking

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| Extraction Method | Crushed and Destemmed Fruit, Pumped Over During Ferment |
| Fermentation Vessel | Stainless Steel Tanks |
| Yeast | Cultured Active Dry Wine Yeast |
| Extended Maceration | For +/- 7 days |
| Oak Aging | 100% aged for 20 Months |
| Age and Type of Oak | 35 % New French barriques; 65% 2nd & 3rd fill |
| Fining Agents Used | Egg White (Albumen) |
| Final Analysis | Alc v/v: 14% TA 5.48g/L ph 3.58 RS 2.1 g/L |
| Bottling Date | December 2023 |
| Extraction Method | Crushed and Destemmed Fruit, Pumped Over During Ferment |

Wine

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| Tasting Note | Cassis, black currant and dark fruits complemented with cigar tobacco and sour cherry notes. |
| Ageing Potential | 10 to 15 years from vintage under ideal cellaring conditions |

Accolades

| Award: | Competition/Publication: | Year/Edition: |
|--------------------------|--------------------------------------|---------------|
| 92 Points | Tim Atkin SA Report | 2024 |
| Double Gold Medal | Michelangelo Wine and Spirits Awards | 2024 |
| Silver Medal – 92 Points | International Wine Challenge | 2024 |
| 91 Points | James Suckling | 2024 |

