

RUSTENBERG WINES

JOHN X MERRIMAN 2004

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

A dry Winter in 2003 meant the vines struggled in early spring and were relieved with rain in late Spring. While the rest of the season was fairly cool and balanced, the dry Winter set the vines and the flowering back, and coupled with an early on-set of Winter, made this a difficult vintage. A generous irrigation regime in Spring and very selective green harvesting of a big initial crop meant that we produced a small but very good quality crop of fruit in 2004. The wines of 2004 are medium-bodied, elegant and understated.

VINEYARDS

Wine of Origin	Simonsberg, Stellenbosch
Varietal Blended	46% Merlot; 36% Cabernet Sauvignon; 9% Petit Verdot; 9% Cabernet Franc
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 2004

WINEMAKING

Extraction Method	Crushed and De-stemmed Fruit, Pumped Over During Ferment
Fermentation Vessel	Stainless Steel Tanks
Yeast	Cultured Active Dry Wine Yeast
Extended Maceration	Up to 2 weeks
Oak Aging	20 Months
Age and Type of Oak	50% new; 50% 2nd & 3rd fill 225L French Oak Barrels
Fining Agents Used	Egg White (Albumen)
Final Analysis	Alc v/v: 14.38% (14.5% on label) TA 5.9g/L pH 3.55 RS 2.7g/L
Bottling Date	November 2005

WINE

Tasting Note	Typical Rustenberg aromas of spices, dark cherries & fynbos. The palate is richly layered with fruit tannin and well-balanced.
Aging Potential	Up to 10 years from vintage under ideal cellaring conditions

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Silver Medal (Best in Class)	International Wine and Spirits Competition	2007
4 ½ Stars	John Platter Wine Guide	2007
93 Points	Wine Enthusiast Magazine	November 2006

