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

VINTAGE

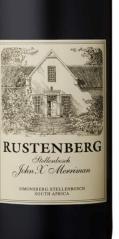
The Winter of 2000 was dry and fairly warm and this lead into a warm Spring before conditions cooled off in Summer to allow for a long moderate to warm ripening season in 2001. The warm Winter resulted in our vineyards not fully going into dormancy and as a result the crop levels of the vintage were 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

Wine of Origin	Simonsberg, Stellenbosch	
Varietal Blended	53% Cabernet Sauvignon; 42% Merlot; 5% 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, March – April 2001	

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: 14.5% TA 6.2g/L pH 3.44 RS 3.1g/L	
Bottling Date	January 2003	



WINE

Tasting Note	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.	
Aging Potential	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