RUSTENBERG WINES



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 2003 vintage was one of the standout vintages of the decade from both a quantity and quality point of view. Following a normal Winter and cool Spring with little rainfall, the vintage was generally temperate and dry with late rains and cooler conditions at the end of vintage, relieving the water starved vines. Small berries, great natural acidity and fruit concentration on top of a large crop make the 2003 wines exceptional.

VINEYARDS

Wine of Origin	Simonsberg, Stellenbosch		
Varietal Blended	52% Cabernet Sauvignon; 42% Merlot; 5% Cabernet Franc; 1% Petit Verdot		
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 2003		

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: 14.91% (15% on label) TA 6.3g/L pH 3.55 RS 2.5g/L		
Bottling Date	January 2005		

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

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AWARD	COMPETITION/PUBLICATION	YEAR/EDITION		
Champion Bordeaux Blend	SA's Calyon Bordeaux Blend Challenge	2006		
Top 100 SA Wine	Top 100 South African Wine Awards	2013		
5 Stars	UK Decanter Magazine	June 2006		
4 ½ Stars	John Platter Wine Guide	2006		

