

RUSTENBERG WINES

JOHN X MERRIMAN 2000

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

For anyone who worked at Rustenberg in the year 2000, the vintage will not be easily forgotten. The entire South face of the Simonsberg Mountain which borders Rustenberg was engulfed in flames halfway through the vintage. The white wines were largely unscathed and were harvested early as the season was warm. Sadly, large swathes of red grapes and red wine were declassified as a result of smoke taint. No Peter Barlow was made and very little of the other red wines were produced. A reminder that we farm with nature, with both its joys and perils.

VINEYARDS

Wine of Origin	Simonsberg, Stellenbosch
Varietal Blended	68% Merlot; 32% Cabernet Sauvignon
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 2000

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 fill 225L French Oak Barrels
Fining Agents Used	Egg White (Albumen)
Final Analysis	Alc v/v: 14.12% TA 5.5g/L pH 3.56 RS 1.7g/L
Bottling Date	September 2001

WINE

Tasting Note	Well rounded wine which will increase in complexity and character with bottle age. The spicy oak and ripe cassis, blackcurrant and cherry aromas are complemented by an approachable and seamless tannin structure. Should be decanted before serving.
Aging Potential	10 – 15+ years from vintage under ideal cellaring conditions



ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Silver Medal	International Wine Challenge	2003
89 Points	Wine Spectator Weekly	14 August 2003
4 ½ Stars	Grape (SA) Magazine	October – December 2002