

Stellenbosch John X Merriman 2021

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 before serving.

Vintage

The 2021 vintage was produced with the challenges of COVID-19 ever-present. The winter of 2020 started late after a warm autumn and was cold with plenty of rain. The cool and wet conditions extended well into spring, through summer and much of the harvest season. The result of these conditions was slow, steady, stress-free vineyard growth and fruit development. White grape yields were lower than average due to the impact of the weather during critical stages of fruit development. The white wines from the vintage ripened two weeks later than in 2020 and achieved full ripeness at lower sugar levels; producing wines with lower alcohols, excellent acidity, and brilliant flavour development. Yields were higher than average in the reds and the slow ripening season saw excellent flavour and tannin development.

Vineyard

Wine of Origin	Simonsberg-Stellenbosch
Varietal Blended	Cabernet Sauvignon 63%, Merlot 20%, Malbec 11%, Petit Verdot
	6%
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 2021

Winemaking

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 5.5g/L ph 3.65 RS 2.4g/L
Bottling Date	November 2022
Extraction Method	Crushed and Destemmed Fruit, Pumped Over During Ferment
TA7*	

Wine	
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	2023
Silver Medal - 92 Points	Decanter World Wine Awards	2023
91 Points	James Suckling	2023

