



Stellenbosch John X Merriman 2022

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 winter of 2021 was very cold and wet following a warm autumn. Bud burst was late and the cold, wet weather continued into Spring, requiring careful disease and canopy management. The cool, wet weather extended until the middle of December, delaying the growing season for the red varietals in Stellenbosch. From the middle of December onwards the weather warmed up considerably with three heatwaves being experienced in January and one in February. Despite this warmer weather the red wine harvest required patience as the tannins took some time to fully ripen. March and April were moderate temperature-wise and we experienced the odd shower. Our decision to delay harvesting was rewarded with excellent concentration and ripeness in the red wines. The marathon vintage ended in late April and was the biggest and longest vintage in Rustenberg's history.

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 2022

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 5.7g/L ph 3.62 RS 1.8g/L
Bottling Date	December 2023
Extraction Method	Crushed and Destemmed Fruit, Pumped Over During Ferment

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:
	<i>New Release – No Accolades Yet</i>	

