



RUSTENBERG
WINES

Stellenbosch John X Merriman 2023

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 2023 vintage marked another vintage influenced by the La Niña weather phenomenon. The Autumn of 2022 was dry with below average and variable rainfall throughout the Winter. Spring too was dry, but cool, however, a massive cold front in December brought much needed rain, but increased disease pressure. This lead up to harvest set the scene for a challenging vintage and lower crop sizes. The early heatwaves experienced in January, as opposed to usually occurring in February, brought the red cultivars into line with their recent average picking dates. Early ripening red cultivars such as Merlot and Malbec were largely in the winery by the time torrential rains arrived in late February. These rains continued through March, causing the wettest March since 1987 on the estate. The result of these rains was the loss of a large amount of the Cabernet Sauvignon fruit to disease. A mixed result for the vintage with good early reds and much lighter styles of wine produced from later ripening cultivars. Rigorous blending and barrel selection of only the best parcels of wine ensured that top quality wines were bottled under the Rustenberg label despite this challenging vintage.

Vineyard

Wine of Origin	Simonsberg-Stellenbosch
Varietal Blended	Merlot 59%, Malbec 27%, Petit Verdot 12%, Cabernet Sauvignon 2%,
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 2023

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 5.34g/L ph 3.48 RS 1.8 g/L
Bottling Date	November 2024
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 Vintage – No Accolades yet</i>	

