



RUSTENBERG
WINES

Stellenbosch John X Merriman 2024

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 2023 was cold and wet, as was the season's Spring, leading to the late budding of many varieties. While the excellent ground water availability was welcome, the early growing conditions were challenging due to the influence of rain. The resultant humidity, and at other times high winds, ultimately resulted in lower cropping levels. As Summer progressed, the influence of the El Nino weather phenomenon brought ideal warm, dry ripening conditions, as well as an early start and end to the vintage, a relief from the past few wetter harvests. The overall quality of the wines produced across the board in 2024 was superb.

Vineyard

Wine of Origin	Simonsberg-Stellenbosch
Varietal Blended	Cabernet Sauvignon 56%, Merlot 34%, Malbec 6%, Petit Verdot 4%
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 2024

Winemaking

Extraction Method	Mechanically Destemmed & Sorted Followed by Hand Sorting. Whole-Berry Fermentation, 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 5.6 g/L pH 3.5 RS 1.6 g/L
Bottling Date	November 2025
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>	

