

## Rustenberg John X Merriman 2002

Fairbairn Capital Trophy Wine Show 2005 - Silver

Well rounded wine which will increase in complexity and character with bottle age as is customary of Rustenberg's red wines. Aromas of spice and red fruit balanced by fine, elegant tannins - a combination which is indicative of well managed vineyards and mature fruit. Should be decanted before serving.

**variety :** Cabernet Sauvignon | 52% Cabernet Sauvignon, 46% Merlot, 2% Cabernet Franc

**winery :** Rustenberg Wines

**winemaker :** Adi Badenhorst

**wine of origin :** Stellenbosch

**analysis :** alc : 15.0 % vol rs : 3.0 g/l pH : 3.56 ta : 6.3 g/l

**type :** Red **style :** Dry **wooded**

**pack :** Bottle

Best range accolade (Harpers 1 October 2004).  
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**ageing :** Up to 10 years.

**in the vineyard :** Cultivars: 52% Cabernet Sauvignon, 46% Merlot , 2% Cabernet Franc

Situation: South West slopes of the Simonsberg

Altitude: 300 m

Distance from sea: ± 25 km

Soil type: Hutton (Decomposed Granite)

Rootstock: Richter 99 + 110

Age of vines: 10 - 16 Years

Trellising: Vertically shoot positioned

Pruning: 2 Node spur pruning

Irrigation: All drip irrigated

**about the harvest:** The grapes were harvested in March and April 2002.

Grape analysis:

Acidity: 5-6 g/l

pH: 3.3-3.6

Sugar: 25-27° Balling

Yield: 38 hl/ha

**in the cellar :** Traditional fermentation (temp-28° C) with regular oxidative pumpovers was employed to maximise colour extraction and assist in tannin polymerization, enabling the grapes to express the Rustenberg terroir. Malolactic fermentation and maturation in French barriques followed and the wine was bottled 20 months later.

Oak used: In 225 L French oak barrels for 20 months. 50% New oak.

Production: 10 151 cases x 6 x 750 ml

