

Rustenberg Stellenbosch John X Merriman 2003

International Wine & Spirit Competition 2006 - 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, 42% Merlot, 5% Cabernet Franc, 1% Petit Verdot

winery : Rustenberg Wines

winemaker : Adi Badenhorst

wine of origin : Stellenbosch

analysis : alc : 14.91 % vol rs : 2.5 g/l pH : 3.55 ta : 6.3 g/l

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

pack : Bottle **closure** : Cork

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SAA inflight 2006 - Premium Class

ageing : Up to 10 years.

in the vineyard : Cultivars: 52% Cabernet Sauvignon, 42% Merlot , 5% Cabernet Franc, 1% Petit Verdot

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: 11 - 17 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 2003.

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 were 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 for 20 months followed. The wine comprised of 24 different parcels of fruit.

Oak used: In 225 L French oak barrels for 20 months. 60% New oak.

Production: 15 400 cases x 6 x 750 ml

Bottling date: January 2005

