

## Rustenberg Stellenbosch John X Merriman 2004

A great vintage following the excellent 2003. There is more restraint in this vintage and the wine is very complex all around. Typical Rustenberg aromas of cellar spices, dark cherries & fynbos. The palate is richly layered with fruit tannin and well-balanced.

**variety** : Merlot | 46% Merlot, 36% Cabernet Sauvignon, 9% Cabernet Franc, 9% Petit Verdot

**winery** : Rustenberg Wines

**winemaker** : Adi Badenhorst

**wine of origin** : Stellenbosch

**analysis** : alc : 14.8 % vol   rs : 2.7 g/l   pH : 3.55   ta : 5.9 g/l

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

**pack** : Bottle   **closure** : Cork

**ageing** : Up to 10 years from vintage.

**in the vineyard** : Situation: South-West slopes of the Simonsberg Mountain

Stellenbosch

Altitude: 300 m

Distance from sea: ±25 km

Soil type: Decomposed Granite (Hutton), Oakleaf

Rootstock: R99, R110, R101-14

Age of vines: 6 - 23 Years

Trellising: Vertically shoot positioned

Pruning: 2 Node Spur pruning

Irrigation: Drip irrigated

**about the harvest**: The grapes were harvested in February and March 2004.

Grape analysis:

Acidity: 5.00 - 6.00 g/l

pH: 3.3 - 3.6

Sugar: 25-27° B

Yield: 38 hl/ha

**in the cellar** : All parcels (a total of 44) were vinified separately. The vinification is very traditional i.e. no acid additives, no enzymes, no yeast, just a smidgen of sulphur added to the de-stemmed and crushed grapes. Improves in the presence of air. Rack-and-returns are used for extraction. Primary fermentation takes place over 14-16 days with temperatures peaking at 29 °C. Post fermentation maceration on skins takes place over 3-4 weeks before the wine is run off into casks for MLF. The wine is blended from these various batches after 9 months and spends a further 10-12 months in casks as a blend. The wine is egg-white fined before bottling.

Oak used: 50 % New and 50% 2nd & 3rd fill 225L casks of French oak

Bottled: November 2005

Production: 14 900 cases (6x750ml)

