

## Rustenberg Stellenbosch John X Merriman 2006

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Silver Medal - Sommelier India Wine Competition 2009

91 Points - Steve Tanzer's International Wine Cellar, March/April 2009 Online Edition

4½ Stars in 2009 John Platter South African Wine Guide

Plum & Cigar box aromatics prelude a multi-layered palate with an elegant tannin structure. A Bordeaux blend that typifies Rustenberg terroir with good ageing potential, if cellared correctly.

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**variety** : Cabernet Sauvignon | 45% Cabernet Sauvignon, 38% Merlot, 13% Petit Verdot, 3% Cabernet Franc, 1% Malbec

**winery** : Rustenberg Wines

**winemaker** : Randolph Christians

**wine of origin** : Stellenbosch

**analysis** : alc : 14.3 % vol   rs : 2.23 g/l   pH : 3.5   ta : 5.92 g/l

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

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

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**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: 7 - 24 Years

Trellising: Vertically shoot positioned

Pruning: 2 Node Spur pruning

Irrigation: Drip irrigated

**about the harvest**: The grapes were harvested in February and March 2006.

Grape analysis:

Acidity: 4.7 - 6.3g/l

pH: 3.4 - 3.7

Sugar: 23.6 - 25.9° Balling

Yield: 8 t/ha

**in the cellar** : 24 Vineyard blocks were vinified separately. ± 9 Aerative pump-overs were employed. 2 or 3 rack and returns during primary fermentation at approximately 26°C to ensure maximum extraction after extended maceration on skins. The wine was drained and gravity-filled to barrels for Malolactic fermentation. The separate batches were blended after 9 months and returned to barrel for further 12 months maturation.

