

## Rustenberg Stellenbosch John X Merriman 2007

Plum and 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.

**variety :** Cabernet Sauvignon | 48% Cabernet Sauvignon; 40% Merlot; 6% Petit Verdot; 3% Cabernet Franc; 3% Malbec

**winery :** Rustenberg Wines

**winemaker :** Randolph Christians

**wine of origin :** Stellenbosch

**analysis :** alc : 14.51 % vol    rs : 2.5 g/l    pH : 3.62    ta : 5.9 g/l

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

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

91+ Points - Stephen Tanzer's International Wine Cellar, March/April 2011 Online Edition  
4½ Stars in the Platter Wine Guide 2010.

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

**in the vineyard :** SITUATION: South-West slopes of the Simonsberg Mountain, Stellenbosch ALTITUDE:300m - 550m  
DISTANCE FROM SEA: ± 25 km  
SOIL TYPE:Decomposed Granite (Hutton / Tukulu), Oakleaf  
ROOTSTOCK:101 - 14 Mgt AGE OF VINES: 9 - 19 Years  
TRELLISING:Vertical shoot-positioned  
PRUNING:2 Bud-Spur pruning  
IRRIGATION:Drip irrigated.

**about the harvest:** Grapes were harvested on February and March 2007

**GRAPE ANALYSIS:**

Acidity: 4.7 - 6.3 g/l

pH: 3.4 - 3.7

Sugar: 23.6° - 25.9° Balling.

**in the cellar :** 27 Batches 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. Followed by 2 - 3 weeks 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 a further 12 months maturation

OAK USED: 44% New and 56% 2nd & 3rd fill 225L French oak barrel

BOTTLED: May 2009.

