

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.

