

## Rustenberg John X Merriman 2007 [half bottle]

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

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.