

Rustenberg Stellenbosch John X Merriman 2009

Plum and cigar-box aromatics prelude a multi-layered palate with an elegant tannin structure. This Bordeaux blend typifies Rustenberg terroir and has good ageing potential, if cellared correctly.

This wine is named for a former owner of Rustenberg, John Xavier Merriman, who bought the farm in 1892 in sympathy with farmers suffering from the phylloxera crisis. He played a great role in revitalizing Rustenberg and in promoting the tourism and agricultural value of Ida's Valley, the area close to the town of Stellenbosch in which Rustenberg is situated.

variety : Cabernet Sauvignon | 51% Cabernet Sauvignon, 35% Merlot, 7% Petit Verdot, 4% Cabernet Franc, 3% Malbec

winery : Rustenberg Wines

winemaker : Randolph Christians

wine of origin : Stellenbosch

analysis : alc : 14.61 % vol rs : 3.1 g/l pH : 3.59 ta : 6.2 g/l

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

pack : Bottle **closure** : Cork

International Wine Challenge 2012 - Silver Medal
Top 100 SA Wines 2012 - Status

ageing : This Bordeaux blend typifies Rustenberg terroir and has good ageing potential, if cellared correctly.

10 -15 Years from vintage.

in the vineyard : Situation: South-West slopes of The Simonsberg Mountain, Stellenbosch

Wine of Origin: Simonsberg-Stellenbosch

Altitude: 300m - 420m

Distance from Sea: ± 25 Km

Soil Type: Decomposed Granite (Hutton / Tukulu), Oakleaf

Root Stock: 101-14 mgt

Age of Vines: 11 - 21 years

Trellising: Vertical shoot-positioned

Pruning: 2 Bud-Spur pruning

Irrigation: Drip irrigated

about the harvest: The heat wave that began in February 2009 caused rapid sugar ripeness, so judicious irrigation regimes had to be implemented in order to maintain a healthy canopy during the late ripening period. A cool spring and early summer made for an excellent vintage, particularly for the early-ripening varieties. Excellent analysis, good colour and wonderful phenolic ripeness were observed for this vintage, particularly in the Cabernet Sauvignon, where lower sugar levels were achieved.

Harvested : 17th February - 1st April 2009

Grape Analysis - Acidity: 5.5 - 7.29 g/l | pH: 3.3 - 3.61 | Sugar: 24.4 - 25.9° Balling

Yield: 7 - 8 tons / ha

in the cellar : 16 batches were vinified separately, and approximately 9 aerative pump-overs were employed. 2 or 3 rack and returns occurred during primary fermentation at approximately 26°C, in order to ensure maximum extraction, followed by 2 to 3 weeks extended maceration on skins. The wine was then drained and gravity-filled to barrels for Malolactic Fermentation (MLF). The separate batches were blended after 11 months and then returned to barrel for a further 9 months' maturation.



Oak used: 46% new and 54% 2nd- and 3rd-fill 225L French oak barrels
Main yeasts used: Zymaflore (FX10)
Bottled: January 2011

Barcodes

6 00 2251 960 076 (750ml bottle; local)
600 2251 970 075 (375ml bottle; local)
66 918 0000 03 5 (750ml bottle; USA)
2 600 2251 960 070 (6x750ml; local)
1 600 2251 970 072 (12x375ml; local)
66 918 0000 10 3 (12x750ml; USA)

Case 750ml (6) Dimensions 317mm (H) x 162mm (W) x 238mm (L)
Case 750ml (12) Dimensions 317mm (H) x 237mm (W) x 315mm (L)
Case 375ml (12) Dimensions 270mm (H) x 190mm (W) x 253mm (L)