

Rustenberg John X Merriman 2001

Well rounded wine which will increase in complexity and character with bottle age as is customary of Rustenberg's red wines. Aromas of spice and red fruit balanced by fine, elegant tannins - a combination which is indicative of well managed vineyards and mature fruit. Should be decanted before serving.

variety : Merlot | 53% Merlot, 42% Cabernet Sauvignon, 5% Cabernet Franc

winery : Rustenberg Wines

winemaker : Adi Badenhorst

wine of origin : Stellenbosch

analysis : alc : 14,5 % vol rs : 3.1 g/l pH : 3.44 ta : 6.2 g/l

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

pack : Bottle

International Wine & Spirit Competition 2004 - Silver
Fairbairn Capital Trophy Wine Show 2004 - Bronze
4 Stars in SA Wine Magazine (September 2004)
93 Points from Charles Metcalfe in UK's Wine International (Feb. 2004)
4 Stars from James Lawther in Decanter Magazine (June 2004)
91 Points in Wine Spectator (15 May 2004)
Silver Medal - 2003 Fairbairn Capital Trophy Wine Show
Rovos Rail Wine list
4½ Stars - John Platter Wine Guide 2004
Selected by South African Airways for Premium Class listing 2004 (4th out of 126 entries classed as "Red Blends")
International Wine Challenge 2005 - Silver

ageing : Up to 10 years.

in the vineyard : Situation: South West slopes of the Simonsberg

Altitude: 300m

Distance from sea: ±25km

Soil type: Hutton (Decomposed Granite)

Rootstock: Richter 99 + 110

Age of vines: 9 - 15 Years

Trellising: Vertically shoot positioned

Pruning: 2 Node spur pruning

Irrigation: All drip irrigated

about the harvest: The grapes were harvested in March-April 2001

Grape analysis:

Acidity: 5-6 g/l

pH: 3.3-3.6

Sugar: 25-27° Balling

Yield: 38 hl/ha

in the cellar : Traditional fermentation (temp-28°C) with regular oxidative pumpovers was employed to maximise colour and assist in tannin polymerisation, enabling the grapes to express the Rustenberg terroir. Malolactic fermentation and maturation in French barriques followed and the wine was bottled 20 months later.

Oak used: In 225L French oak barrels for 20 months. 50% New oak.

Bottled: January 2003

Production: 12 000 cases x 6 x 750 ml

