

2022

JOHN X MERRIMAN, RUSTENBERG



RUSTENBERG

Vintage



TECHNICAL ANALYSIS

Alcohol	Residual sugar	
14.0	1.8	
рН	Acidity	
3.62	5.7	

Named after a former owner of Rustenberg, John Xavier Merriman, who bought the farm in 1892 in sympathy with farmers suffering from the phylloxera crisis.

TASTING NOTE

The 2022 blend consists of Cabernet Sauvignon 63%, Merlot 20%, Malbec 11% and Petit Verdot 6%. Cassis, black currant and dark fruits complemented with cigar tobacco and sour cherry notes.

(Magnums & Half bottles available - enquire for vintages)

VINTAGE CONDITIONS

The winter of 2021 was very cold and wet following a warm autumn. Bud burst was late and the cold, wet weather continued into Spring, requiring careful disease and canopy management. The cool, wet weather extended until the middle of December, delaying the growing season for the red varietals in Stellenbosch. From the middle of December onwards the weather warmed up considerably with three heatwaves being experienced in January and one in February. Despite this warmer weather the red wine harvest required patience as the tannins took some time to fully ripen. March and April were moderate temperature-wise and we experienced the odd shower. Our decision to delay harvesting was rewarded with excellent concentration and ripeness in the red wines. The marathon vintage ended in late April and was the biggest and longest vintage in Rustenberg's history.

VINIFICATION DETAILS

Grapes were hand-picked and crushed and de-stemmed on arriving at the winery. Fermentation took place in stainless steel tanks with regular pump overs and an extended maceration of up to seven days. After primary fermentation the wine was transferred to oak barriques (35% new French; 65% second- and third-fill) for 20 months' maturation.

AWARDS

Platter: 94 pts IWC & IWSC: Silver 90 pts Tim Atkin MW: 92 pts James Suckling: 91 pts Vinous: 90 pts DWWA: Silver 93 pts

ATTRIBUTES

Origin	V ariety	Malolactic Fermentation	Bottle Size	V egetarian
South Africa	Red Blend	Yes	75cl	Yes

