

JOHN X MERRIMAN, RUSTENBERG

Vintage

2019





TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	3.4
рН	Acidity
3.72	5.6

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

John X Merriman is a powerful wine that rewards aging. In its youth the wine is worth decanting and expresses cassis, blackcurrant and dark fruits complemented with cigar tobacco and sour cherry notes. As the wine ages and its fine-grained tannins soften, a softer more savoury palate develops revealing wonderful drinkability and tertiary complexity. A blend of 43.5% Merlot, 41% Cabernet Sauvignon, 8% Malbec and 7.5% Petit Verdot.

VINTAGE CONDITIONS

The 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break from the previous four winters of drought, most vineyards had not fully recovered and produced below average yields. A warm snap in June and a wet spring, coupled with a wetter than average summer harvesting season made 2019 a challenge, with some late harvest thinning or multiple harvests of the same vineyard required to achieve uniformity. Early and mid-season ripening varieties performed well, all achieving flavour ripeness at lower alcohol levels, while late ripening varieties required patience and extended time on the vines, again achieving lower alcohols overall, but creating ripe, structured wines.

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.

ATTRIBUTES

