



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 53% Cabernet Sauvignon, 35% Merlot, 5% Malbec, 5% Petit Verdot and 2% Cabernet Franc.

VINTAGE CONDITIONS

The winter of 2016 was dry but cold as drought conditions persisted in the Western Cape. Despite the drought, a warm, dry spring and little wind meant that there was little disease pressure and little stress on the vineyards beyond the heat. Harvest started slightly earlier than usual but was 10 days later than the record early start of the 2016 vintage. Careful use of irrigation to offset the dry drought conditions and cold nights experienced during the first four months of the year resulted in superb quality, and wonderful acidity, colour and flavour concentration in the wines. Indications are that 2017 will be an excellent vintage with plenty of potential to age well.

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	3.4
pH	Acidity
3.49	6.4

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Murray Barlow



Fining Agent

Egg white



Closure

Cork



Region

Stellenbosch



Vegan

No