SECKFORD AGENCIES

RUSTENBERG WINES

RUSTENBERG

JOHN X MERRIMAN, RUSTENBERG

Vintage 2018



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	3.5
pH	**Acidity**
3.45	5.8

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 56% Cabernet Sauvignon, 36% Merlot, 6% Petit Verdot and 2% Malbec.

VINTAGE CONDITIONS

This vintage was impacted by the fourth year of the ongoing drought in the region. The 2017 winter was cold and dry, followed by a dry spring and summer, with bouts of unusual weather. A number of thunderstorms resulted in a late onset of additional vigour in the vineyards. Unsettled weather and wind during flowering, along with a freak hail storm and low levels of soil moisture decreased yields by 20% to 50%. The harvest began closer to its average start date and the smaller berries and bunches yielded lower juice volumes per ton. The lower yields resulted in the wines showing excellent concentration and body, producing rich, robust reds.

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

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	Yes	75cl	Yes

Fining Agent	Closure	Region	Vegan
Egg white	Screw top	Stellenbosch	No