



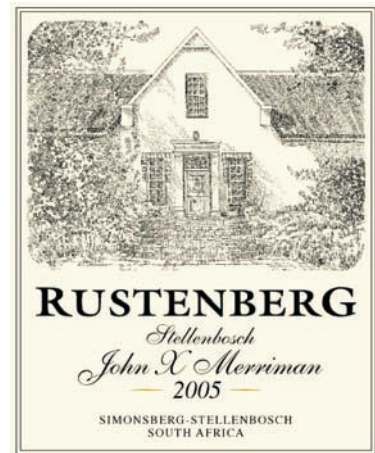
RUSTENBERG E S T A T E

SRP
\$29.99

John X Merriman
2005

VITICULTURAL PRACTICES

| | | |
|---------------|---|---|
| Varietal | • | 54% Merlot, 33% Cabernet Sauvignon, 6% Petit Verdot, 4% Cabernet Franc, 3% Malbec |
| Appellation | • | Simonsberg – Stellenbosch |
| Soil Type | • | Tukulu (decomposed granite); Oakleaf |
| Age Of Vines | • | 7 – 24 Years |
| Trellising | • | Vertical shoot positioning |
| Yield | • | 6 – 6.5 tons/ha |
| Irrigation | • | Drip |
| Picking Date | • | February – March 2005 |
| Grape Sugar | • | 25° B |
| Acidity | • | 5 – 6 g/l |
| pH At Harvest | • | 3.3 – 3.6 |



WINEMAKING PRACTICES:

Fermentation temperature: 29° C

Method:

The wine underwent a very traditional vinification (i.e. no acid additives, no enzymes, no cultured yeast). Rack-and-returns were used to extract color and tannins from the skins. Primary fermentation took place over a period of 2 weeks, and the wine was left in contact with the skins for a post-fermentation maceration of an additional 3-4 weeks. The wine was then run off into casks to undergo malolactic fermentation. A total of 44 different parcels were vinified separately. After 9 months in barrel, the various components were blended, and the resulting wine was aged in cask for an additional 11 months. It was egg-white fined before bottling.

Wood aging: 20 months in 225 liter French oak barriques (50% new, 50% 2nd and 3rd fill).

TECHNICAL DETAILS:

| | | | | | |
|----|---|---------|---------|---|---------|
| RS | • | 2.1 g/l | TA | • | 5.7 g/l |
| pH | • | 3.58 | Alcohol | • | 14.5% |

Maturation potential: 5 – 7 years with proper storage.

TASTING NOTES:

This sensational Bordeaux blend is named for the Prime Minister of the Cape who purchased and revitalized part of the historical Rustenberg estate in the late 1800s. One of South Africa's most iconic bottlings, it delivers intense, smoky flavors of tobacco, cherry, licorice, and plum intertwined with complex notes of mineral and spice.

RATINGS: 92 points, Wine Enthusiast