

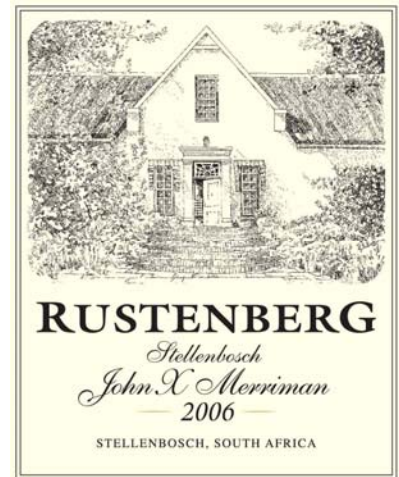
# RUSTENBERG

## ESTATE

*John X Merriman 2006*

### VITICULTURAL PRACTICES

|                |   |
|----------------|---|
| Varietal:      | 45% Cabernet Sauvignon, 38% Merlot, 13% Petit Verdot,<br>3% Cabernet Franc, 1% Malbec |
| Appellation:   | Stellenbosch  |
| Soil Type:     | Decomposed Granite (Tukulu, Hutton), Oakleaf  |
| Age of Vines:  | 8-18 years  |
| Trellising:    | Vertical shoot positioning  |
| Yield:         | 8 tons/ha   |
| Irrigation:    | Drip  |
| Picking Date:  | February – March 2006   |
| Grape Sugar:   | 23.6 – 25.9° B  |
| Acidity:       | 4.7 – 6.3 g/l   |
| pH at Harvest: | 3.4 – 3.7   |



### WINEMAKING PRACTICES

Fermentation Temperature: 26° C

Method:

The wine underwent a very traditional vinification, with a series of pump-overs. Rack-and-returns were used to extract color and tannins from the skins, and the wine was left on the skins for an extended maceration. The wine was then gravity-fed to barrels for malolactic fermentation. A total of 24 different vineyard parcels were vinified separately. After 9 months in barrel, the various components were blended, and the resulting wine was returned to cask for an additional 12 months of aging.

Wood aging: 21 months in 225 liter French oak barriques (50% new, 50% 2nd and 3rd fill.)

### TECHNICAL DETAILS

|              |                |
|--------------|----------------|
| RS: 2.2 g/l  | pH: 3.5        |
| TA: 5.92 g/l | 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

91 points *Wine Enthusiast*; 91(+?) points *Tanzer's International Wine Cellar*