



## Meerlust Rubicon 2008

main variety Cabernet Sauvignon

vintage 2008

analysis alc: 14.0 | ph: 3.65 | rs: 1.5 | ta: 6.4

type Red

producer Meerlust Estate

style Dry

winemaker Chris Williams

taste Fruity

wine of Stellenbosch

body Full

### tasting notes

Very deep, youthfull colour, and intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedar wood and intense spiciness. Still young and still intense, promising further maturation potential. The palate is full bodied, structured but packed with fresh dark fruit and rounded, linear tannins.

### ageing potential

15 - 20 years, provided wine is stored in ideal cellar conditions.

### blend information

71% Cabernet Sauvignon, 19% Merlot, 9% Cabernet Franc, 1% Petit Verdot

### food suggestions

Enjoy with venison, game, pot roast and noble cheese. Ideally served at 18°C - 20°C.

### in the vineyard

The Cabernet Sauvignon is grown on low yielding, predominantly biotite partially decomposed granite gravel topsoil rich in quartz and feldspar to a depth of approximately 600mm with a loamy clay subsoil. The Merlot vineyards are planted on more clay rich, yet well drained soils to ensure moisture retention and availability to the vines roots right through the summer. There are considerable deposits of iron-rich Laterite in the Merlot vineyards which accentuates the fruit definition and mineral profile of the wine.

The Cabernet Franc Vineyard is situated on very well drained, stony Vilafontes soil with approximately 20% clay which is ideal for this variety.

### about the harvest

All the vineyards were green harvested during veraison to reduce yield, increase concentration and fruit definition. Very cool summer temperatures meant longer hang time and slower ripening. The crop was healthy due to the ever- present prevailing South Easterly sea breezes. The fruit from each vineyard was harvested in small lots and fermented separately to monitor vineyard expression.

### in the cellar

The Cabernets were given quite lengthy macerations to ensure complete extraction of the perfectly ripe fruit, but the Merlot was given even longer post fermentation maceration to encourage complete polymerization of complex tannins and add a broad, juicy and silky texture to the blend as a whole. Malolactic fermentation was completed in barrel for 6 months before assessment and assemblage. The wine spent a total of 18 months in 70% new French Nevers oak with 30% 2nd fill Nevers and Allier barrels.