

Meerlust Cabernet Sauvignon 2014

main variety Cabernet Sauvignon

vintage 2014

analysis alc: 14.0 | ph: 3.6 | rs: 2.2 | ta: 5.9 | va: 0.7

type Red

producer Meerlust Estate

style Dry

winemaker Chris Williams

taste 0

wine of Stellenbosch

body Full

tasting notes

The Meerlust Cabernet Sauvignon 2014 has an intense, youthful purple colour with slight gradation at the rim. On the nose the wine shows intense cassis, mulberry, plum and classic cedar wood-cigar box notes with lifted dark fruit aromas. On the palate the wine is full bodied and impressively structured with rich blackcurrant and plum fruit bolstered by refined tannins and fresh natural acidity.

ageing potential

Although approachable now the Cabernet Sauvignon 2013 will be best from 4 - 15 years from vintage.

blend information

100% Cabernet Sauvignon

food suggestions

Roast meat and game. Ideally served at 18°C - 20°C.

in the vineyard

The Meerlust Cabernet Sauvignon 2014 was vinified from selected fruit from low-yielding mature vineyards. The vines are densely planted on gravelly, low vigour Vilafontes and Dundee soil which has approximately 15 % clay to ensure water availability to the vines roots right through the growing season. The hand picked fruit was vinified in the traditional manner with partial un-inoculated fermentation and regular remontage. Only the free-run wine was used and aged for 21 months in tight grained French Nevers oak barrels. 50% of the barrels were brand new with 50 % second fill casks.

about the harvest

The fruit was hand-picked.

in the cellar

The hand picked fruit was vinified in the traditional manner with partial un-inoculated fermentation and regular remontage. Only the free-run wine was used and aged for 21 months in tight grained French Nevers oak barrels. 50% of the barrels were brand new with 50 % second fill casks.

