

Meerlust Rubicon 2021

main variety Cabernet Sauvignon

vintage 2021

analysis alc: 14.20 | ph: 3.48 | rs: 2.04 | ta: 5.93

type Redproducer Meerlust Estatestyle Drywinemaker Wim Trutertaste Fragrantwine of Stellenboschbody Full

tasting notes

Very youthful colour, deep and dense with almost purple hue. Quintessential Rubicon nose with violets, ripe plum, cedar wood, fennel, and intense spiciness. Typical liquorice notes also evident on the nose. Still young and intense, the palate is full bodied, structured but packed with fresh dark fruit and rounded tannins and seamlessly integrated oak.

ageing potential

Ageing potential of 10 - 20 years, provided wine is stored in ideal cellar conditions.

blend information

48% Cabernet Sauvignon, 46% Merlot, 5% Cabernet Franc, 1% Petit Verdot

in the vineyard

The winter rainfall started late, but regular cold fronts contributed almost 100 mm more precipitation than in the previous season. Soil profiles were well saturated and farm dams returned to pre-drought levels. Low soil temperatures delayed bud break by up to 14 days. The later cultivars such as Cabernet Sauvignon developed evenly. Despite sustained cool conditions, the flowering and fruit set periods were moderate and ideal. Véraison followed the seasonal trend and was generally up to 14 days later than the previous season. Ripening was consistently about 10-14 days later than the previous year, and the ripening period was very moderate. This resulted in good hang times, minimal harvesting pressure and allowed for optimum picking. Although yields are lower, the grape composition and preliminary wine quality of the 2021 vintage showed immediate promise. In spite of the cooler conditions, the red cultivars have generally achieved ideal sugar and alcohol levels, with lower pHs and higher acidity than in recent seasons. The wines have intensity and freshness coupled with a fine tannin structure.

in the cellar

The 2021 Rubicon is a blend of Cabernet Sauvignon (48%), Merlot (46%), Cabernet Franc (5%) and Petit Verdot (1%), every parcel of each variety was fermented separately before undergoing malolactic fermentation in 300 L barrels and large Foudré. After 8 months in barrel, the components were blended and given another 10 months in barrel for harmonization before bottling. The 2021 sees the more mature Merlot vineyards coming more to the fore with almost equal part Cabernet Sauvignon and Merlot in the final blend.