



## Meerlust Red 2002

main variety Cabernet Sauvignon

vintage 2002

analysis alc: 13 | ph: 3.4 | rs: 2.1 | ta: 6.1

type Red

producer Meerlust Estate

winemaker Chris Williams

wine of Stellenbosch

### tasting notes

Medium dark opaque ruby core with cerise rim. Intense cassis and mocha nose initially. Hints of creamy oak and baking spice with earthiness & minerality. Full bodied palate with lively natural acidity. Juicy plum-cassis fruit, fine silky tannins & excellent length.

### ageing potential

Up to 12 years, provided wine is stored in ideal cellar conditions.

### blend information

Cabernet Sauvignon, Merlot

### food suggestions

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

### in the vineyard

Soil Type: Decomposed granite mixed with clay

### about the harvest

Harvested at optimum ripeness.

### in the cellar

The Cabernet Sauvignon and Merlot grapes were fermented separately before undergoing malo-lactic fermentation in French oak barriques. The blend was further barrel matured for 16 months before being bottled.