



Meerlust Rubicon Magnum 2017

main variety Cabernet Sauvignon

vintage 2017

analysis alc: 13.6 | ph: 3.58 | rs: 1.57 | ta: 5.72

type Red	producer Meerlust Estate
style Dry	winemaker Chris Williams
taste Fragrant	wine of Stellenbosch
body Full	

tasting notes

The 2017 vintage was surprising in that from the very beginning it was similar to the superb 2015. A cold winter in 2016 followed but a warm spring ensured early and evening bud break. Although comparatively dry, as the Cape was still experiencing a drought, the 2017 crop was greatly enhanced by our ability to irrigate strategically, ensuring steady ripening and eventual phenolic development of even the later ripening vineyards. Strict green harvesting and exposure of the fruit to gentle morning sun yielded perfectly healthy and ripe fruit across all the varieties.

ageing potential

15 – 30 years, provided wine is stored in ideal cellar conditions

blend information

49% Cabernet Sauvignon, 28% Merlot, 20% Cabernet Franc, 3% Petit Verdot

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. The Petit Verdot is on Oakleaf 3 soils on a northerly aspect to ensure full phenolic ripeness.

in the cellar

Very similar in key way to the renowned 2015 vintage, our winemaking practices focused on capitalizing on the perfect weather conditions. Coupled with this, most of our vineyards over 2 decades old, ensuring perfect balance between vigour and crop size. The 2017 Rubicon is a classically proportioned blend of 68% Cabernet Sauvignon, 16 % Merlot, 12 % Cabernet Franc and 4 % Petit Verdot, each variety was fermented separately before undergoing malolactic fermentation in 300 L barrels, 60% new French Nevers and 40% second fill casks. After 8 months in barrel, the components were blended and given another 10 months in barrel for harmonization before bottling.