

Meerlust Cabernet Sauvignon 2017

main variety Cabernet Sauvignon | vintage 2017

analysis alc: 14.5 | ph: 3.73 | rs: 2.6 | ta: 5.4 | va: 0.6

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

tasting notes

The Meerlust Cabernet Sauvignon 2017 has an intense, vivid purple colour with slight gradation at the rim. On the nose the wine shows pronounced plum and classic cedar wood-cigar box notes with lifted dark fruit aromas. There is the characteristic hallmark aromas of fennel and liquorice associated with Meerlust Cabernet. On the palate the wine is full bodied but with richness of fruit and supple tannic structure typical of 2017. Already approachable in youth but the intensity, harmony and balance all promise maturation over the next

ageing potential

Although approachable now the Cabernet Sauvignon 2016 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 2017 was vinified from selected fruit from 2 low-yielding mature vineyards. The vines are densely planted on well drained, 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.

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 17 months in tight grained French oak barrels. 70% of the barrels were brand new with 30 % second fill casks.