



MEERLUST

CABERNET SAUVIGNON 2010

SOIL TYPE	Decomposed granite mixed with clay
VINIFICATION	<p>The Meerlust Cabernet Sauvignon 2010 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.</p> <p>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 18 months in tight grained French Nevers oak barrels. 80% of the barrels were brand new with 20 % second fill casks.</p>
TASTING NOTES	<p>The Meerlust Cabernet Sauvignon 2010 has an intense, vivid purple colour with slight gradation at the rim.</p> <p>On the nose the wine shows intense cassis, plum and classic cedar wood-cigar box notes with lifted dark fruit aromas.</p> <p>On the palate the wine is full bodied and impressively structured. Intense blackcurrant and plum fruit bolstered by refined tannins and fresh natural acidity. The palate is rich and dense with a wonderful lacy tannic structure. Very impressive in youth but the intensity, harmony and balance all promise maturation over the next 15 years.</p>
ANALYSIS	Alc. 14.7% VA 0.66 pH 3.57 TA 5.92 R.S 2.82g/l
AGEING POTENTIAL	Although approachable now the Cabernet Sauvignon 2010 will be best from 4 - 18 years from vintage.
IDEALLY SERVED AT	18°C – 20°C
COMPLEMENTS	Roast meat and game