



MEERLUST

CABERNET SAUVIGNON 2012

SOIL TYPE	Decomposed granite topsoil with clay subsoil.
VINIFICATION	<p>The Meerlust Cabernet Sauvignon 2012 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 20 months in tight grained French Nevers oak barrels. 75% of the barrels were brand new with 25 % second fill casks.</p>
TASTING NOTES	<p>The Meerlust Cabernet Sauvignon 2012 has an intense, vivid purple colour with slight gradation at the rim. On the nose the wine shows intense cassis, plum and classic cedar wood-cigar box notes with lifted dark fruit aromas. 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. 13.5% VA 0.67 pH 3.56 TA 6.3 R.S 3.3g/l
AGEING POTENTIAL	Although approachable now the Cabernet Sauvignon 2012 will be best from 4 - 15 years from vintage.
IDEALLY SERVED AT	18°C – 20°C
COMPLEMENTS	Roast meat and game