



MEERLUST

CABERNET SAUVIGNON 2022

TERROIR

This Cabernet Sauvignon is a true expression of the variety as grown on the Meerlust estate and draws fruit from three of our four distinct terroirs namely -

Compagniesdrift - The soils from this warm north facing slope are predominantly formed from weathered granite. The wines originating from this granitic hilltop are expressive and bold in structure, mainly due to the coarse gravelly texture and sufficient soil depth to promote long and even ripening.

The Quarry - The extremely rocky terrain consisting of greywacke with interbedded shales provides a unique substrate for vines. Shallow rooted vines on this cool and windswept foot slope leads to wines with characteristic red fruit with exceptional length, detail, and precision.

River Terraces - Sandy soils laced with rounded river stones allow for excellent root proliferation. This area of the Estate experiences the greatest shift between day and night temperatures, promoting flavour development of these delicate and fruit forward wines.

SEASON

Higher than the long-term average rainfall was recorded during the winter months leading up to the 2022 harvest. Soil profiles were well saturated at the beginning of the growing season with bud break being delayed due to low soil temperatures for up to nine days compared to the previous year. Exceptional summer rainfall resulted in lush canopies with high growth rates due to access to water and higher mean temperatures recorded in the growing season. Although bud break occurred later, flowering and veraison only differed a day or two from the previous season. The pace of the season was slowed down by a dry and warm temperatures recorded during the ripening period this led to harvest starting later. This resulted in good hang times, minimal harvesting pressure due to lower yields enabling the picking of grapes at optimal ripeness levels. Wines of this season shows finesse and fruit freshness coupled with a fine tannin structure.

VINIFICATION

This 100% Cabernet Sauvignon is produced from three very distinct parcels on the farm. Blocks were hand-picked and vinified separately and racked straight to barrel for 6 months where the components underwent malolactic fermentation. After this initial time in barrel, the final selection for the wine was made, the components racked and blended, and the final wine was moved back to barrel for further 12 months of maturation. 50 % new French oak was used in the maturation.

TASTING NOTES

Very deep, youthful ruby colour with an intense garnet hue. It offers aromas of blackcurrant, black plum, tobacco and cedarwood and graphite combined with oyster shell typical to our Cabernets'. Still young and intense, the palate is structured and packed with ripe black berries and wonderfully elegant tannins. Dark chocolate and salted liquorice on the finish. This is a classic and elegant vintage and will provide great complexity with further maturation. **Ageing Potential** – 10 - 15 years, provided wine is stored in ideal cellar conditions

ANALYSIS

Residual sugar	: 2.6 g/l.
pH	: 3.38
Total acidity	: 6.2 g/l.
Alcohol	: 13.73 %