



MEERLUST

RUBICON 2016

SOIL TYPE

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

VITICULTURE

The 2016 growing season was unusually cool but quite dry, presenting unique problems of fruit set and ripening. Irrigation was used strategically even on the mature vineyards to ensure slow ripening and proper flavour and tannin development. The Merlot and the Cabernets were extensively suckered from early in the season, and during veraison vendage vert was applied extensively to ensure an evenly ripe crop.

VINIFICATION

The vintage was generally later with some uneven ripeness showing in the later Cabernets. A decision was made to practice very gentle extraction to ensure the wines were not overly tannic or astringent. The Merlots were the star of the vintage and so extended maceration on our best Merlot tanks yielding succulent, opulent wines. The varieties were fermented separately with a combination of remontage and delistage. The wines were transferred to barrel early for malolactic fermentation in 55% new Nevers oak, 25% second fill barrels and the remaining 20% in older French oak barrels. The final blend is indicative of the vintage: 49% Cabernet Sauvignon, the lowest in Rubicon history, with 28% Merlot, exhibiting this varieties great expression in the unusual 2016 vintage, 20% Cabernet Franc and 3% Petit Verdot. The wine was barrel aged for 16 months before bottling

TASTING NOTES

The 2016 Rubicon shows great charm and drinkability even at this early stage, no doubt a result of the high Merlot and Cabernet Franc composition. We were very cautious with regards to tannic structure as some of the later Cabs exhibited astringency which we wanted to minimise in the final blend. Wonderful exotic aromas of plum, sandalwood and perfume, still with a touch of creamy vanilla. The palate is medium bodied with a forward dark fruit flavour of cassis and mulberry followed by a lithe tannic structure fleshed out with juicy fruit. The impression is one of litheness and grace rather than over-arching power.

ANALYSIS

Extract	:	35 g/l
Residual Sugar	:	2.56 g/l
pH	:	3.52
Total acidity	:	5.9 g/l
Alcohol	:	13.9vol %

AGEING POTENTIAL

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