



# MEERLUST

## RUBICON 2022

### TERROIR

The Rubicon is a true expression of the Meerlust estate and draws fruit from our four distinctive terroirs. Each terroir provides a unique element to the final blend.

**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.

**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.

**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.

**Lowlands** - The remains of an ancient estuary are marked by clay-rich soils from deeply weathered greywacke and shales. The wines from this generally cool south facing, clay-rich terroir is typically smooth and silky in texture with prominent black fruit.

### 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

The 2022 Rubicon is a blend of Cabernet Sauvignon (44%), Merlot (40%), Cabernet Franc (12%) and Petit Verdot (4%) every parcel of each variety was fermented separately before undergoing malolactic fermentation in 300 L barrels. After 8 months in barrel, the components were blended and given another 10 months in barrel for harmonization before bottling.

### TASTING NOTES

A youthful deep ruby red colour. A complex perfume of violets, ripe black plum, blackberry, cassis with cedar wood, bouquet garni and potpourri spice. Still young and intense, the palate is full bodied, packed with fresh dark fruit and rounded tannins and seamlessly integrated oak and a lifted acidity. This wine offers balance and elegance. **Ageing Potential** - 10 - 20 years, provided wine is stored in ideal cellar conditions.

### ANALYSIS

Residual Sugar	:	2.43 g/l
pH	:	3.60
Total acidity	:	5,63g/l
Alcohol	:	14,22vol %