



MEERLUST

RUBICON 2023

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

Our growing season began mild and dry which was largely beneficial for earlier ripening varieties like Chardonnay. It also limited berry size and yields which benefited our red varieties. The area experienced very similar cool ripening period as with the much-lauded 2021 vintage. Our early phenolic ripening that is a key attribute of the area coupled with vineyard health ensured rapid flavour and tannin development and the vast majority of our vineyards were harvested before the rains began in all earnest. This resulted in bright flavourful wines that show good levels of extraction at good pH and acidity levels which bodes well for future ageing.

VINIFICATION

The 2023 Rubicon is a blend of Cabernet Sauvignon (46%), Merlot (36%), Cabernet Franc (11%) and Petit Verdot (7%) 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

The 2023 Rubicon leads with intense dark fruit, slight savoury nori notes followed by graphite and cool herbal tones. The palate is still very tightly curled, and opens with power and persistence with decanting. A Rubicon that truly expresses the ageability of the sites, but with elegance and balance that allows for earlier drinkability.

Ageing Potential - 10 - 20 years, provided wine is stored in ideal cellar conditions.

ANALYSIS

Residual Sugar	:	2.5 g/l
pH	:	3.52
Total acidity	:	6.1 g/l
Alcohol	:	14.37 %