

Meerlust Rubicon 1998

Deep purple ink colour. A spicy tobacco leaf and cigar box bouquet. Firm tannins, youthful palate. The wine is well-balanced and has good ageing potential.

Venison, game, pot roast and noble cheese.

variety : Cabernet Sauvignon | 70% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc

winery :

winemaker : Giorgio Dalla Cia

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 3.4 g/l pH : 3.7 ta : 6.3 g/l

type : Red **wooded**

pack : Bottle **size :** 750ml **closure :** 0

ageing : Can drink within 10 - 15 years.

in the vineyard : Soil Type : Decomposed granite mixed with clay

in the cellar : The different cultivars were fermented separately in steel tanks for 10 days. After malo-lactic fermentation the wines were blended in a ratio of 70% Cabernet Sauvignon, 20% Merlot and 10% Cabernet Franc. Once blended the wine was matured in Nevers barriques for 24 months. 80% new wood and 20% second fill. After bottling, the wine was further matured for 24 months before release.

