

Meerlust Rubicon 2003

Intense, opaque ruby core with cerise rim. Powerful primary nose of black currant, cigar box, smoked meat and minerals promising long maturation potential. On the palate the wine shows remarkable approachability with intense dark fruit juiciness coming from a renowned Cabernet Sauvignon vintage. Tannins are still structured but there is plenty of fruit density to reward further aging.

Enjoy with venison, game, pot roast and noble cheese. Serve ideally at 18°C - 20°C.

variety : Cabernet Sauvignon | 69% Cabernet Sauvignon, 19% Merlot, 12% Cabernet Franc

winery : Meerlust Estate

winemaker : Giorgio Dalla Cia

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.69 ta : 5.27 g/l

type : Red **wooded**

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

ageing : 15 - 20 years, provided wine is stored in ideal cellar conditions.

in the vineyard : Soil type: Decomposed granite mixed with clay.



Meerlust Estate

Stellenbosch

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MEERLUST