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Meerlust Rubicon 2007



Very deep, youthful colour, intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedar wood and intense spiciness. Still young and intense, promising further maturation potential. The palate is full bodied, structured but packed with fresh dark fruit and rounded, linear tannins.

Complements: Venison, game, pot roast and noble cheeseIdeally served at 18°C - 20°C.

variety : Cabernet Sauvignon | 74% Cabernet Sauvignon, 15% Merlot, 11% Cabernet Franc
winery : Meerlust Estate
winemaker : Chris Williams
wine of origin :
analysis : **alc :** 14.1 % vol **rs :** 2.9 g/l **pH :** 3.65 **ta :** 6.03 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2012 Wine Enthusiast Top 100 Cellar Selection - 92 Points
2012 Platter's Wine Guide - 5 Stars
Journal Tasted Magazine - 93 Points

ageing : Can be enjoyed 15 - 20 years after vintage, provided wine is stored in ideal cellar conditions.

in the vineyard : 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 vine 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 a very well drained, stony Vilafontes soil with approximately 20% clay which is ideal for this variety.

Viticulture
The 2007 vintage was ideal for Cabernet based blends with a long, mild summer ensuring good fruit and tannin ripeness. Cooler weather meant longer hang time and slower ripening. The crop was very healthy due to the ever present prevailing south easterly sea breezes. The fruit from each vineyard was harvested in small lots and fermented separately to monitor vineyard expression.

about the harvest: All the vineyards were green harvested during veraison to reduce yield, increase concentration and fruit definition.

in the cellar : The Cabernet's were given quite lengthy macerations to ensure complete extraction of the perfectly ripe fruit, but the Merlot was given even longer post fermentation maceration to encourage complete polymerization of complex tannins and adds a broad, juicy and silky texture to the blend as a whole.

Malolactic fermentation was completed in the barrel for 6 months before assessment and assemblage. The wine spent a total of 20 months in 70% new French Nevers oak with 30% 2nd fill Nevers and Alliers barrels.

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