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Meerlust Rubicon 2006 (Magnum)

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

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



variety : Cabernet Sauvignon | 74% Cabernet Sauvignon, 8% Merlot, 18% Cabernet Franc
winery : Meerlust Estate
winemaker : Chris Williams
wine of origin : Stellenbosch
analysis : **alc :** 14.39 % vol **rs :** 2.98 g/l **pH :** 3.56 **ta :** 6.00 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 1500ml **closure :** Cork

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

in the vineyard : The 2006 vintage was almost ideal for Cabernet based blends, but particular care had to be taken to ensure full physiological ripeness.Cooler weather meant longer hang time and slower ripening.The crop was very healthy due to brisk South Easterly 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 a relatively short cuvaison time to prevent over-extraction, but the Merlot was give long post fermentation maceration to encourage complete polymerization of complex tannins and add a broad, juicy and ultra-silky texture to the blend as a whole.

Malolactic fermentation was completed in barrel for 6 months before assessment and assemblage. The wine spent a total of 24 months in 65% new French Nevers oak with 35% 2nd Nevers and Alliers barrels.

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