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Meerlust Rubicon 2009

The 2009 Rubicon is one of the very best produced to date. A combination of almost perfect weather conditions and mature, healthy and properly sighted vines has ensured a classic, expressive Rubicon. Very deep, youthful colour, and intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedar wood and intense spiciness. Still young and still intense, promising further maturation potential. The palate is full-bodied, structured but packed with fresh dark fruit and rounded, linear tannins.

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



variety : Cabernet Sauvignon | 70% Cabernet Sauvignon, 20% Merlot, 9% Cabernet Franc, 1% Petit Verdot
winery : Meerlust Estate
winemaker : Chris Williams
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.4 g/l **pH :** 3.6 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2019 Old Mutual Trophy Wine Show - Silver
2015 Sommelier Wine Awards - Silver
2013 Decanter World Wine Awards - Commended Medal
2012 Neil Martin, The Wine Advocate - 92 Points

ageing : 15 - 20 years, 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 vines 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 very well drained, stony Vilafontes soil with approximately 20% clay which is ideal for this variety.

about the harvest: All the vineyards were green harvested during veraison to reduce yield, increase concentration and fruit definition. The 2009 vintage was ideal for Cabernet-based blends, the previous winter being cold and wet leading to deep vine dormancy. The ripening period was characterized by a long, mild summer ensuring good fruit and tannin ripeness. Cooler weather in autumn meant longer hang time and slower ripening. The crop was 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.

in the cellar : The Cabernets 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 add a broad, juicy and silky texture to the blend as a whole.Malolactic fermentation was completed in barrel for 8 months before assessment and assemblage. The 2009 Rubicon is 70% Cabernet Sauvignon, 20% Merlot, 9% Cabernet Franc and 1% Petit Verdot. The wine spent a total of 21 months in 70 % new French Nevers oak with 30% 2nd fill Nevers and Alliers barrels.

Meerlust Estate

Stellenbosch

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