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Meerlust Cabernet Sauvignon 2018

Very deep, youthful colour, and vibrant red hue. The nose shows dark and red fruit mixed with a slight dried herb note. Still young and intense, the palate is structured and packed with fresh red cherries and wonderfully elegant tannins. This is a vintage that is more approachable in youth because of the ripeness and richness levels attained in 2018 but will provide great complexity with further maturation.

Roast meat and game. Ideally served at 18ºC - 20ºC.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Meerlust Estate
winemaker : Chris Williams
wine of origin : Stellenbosch
analysis : **alc :** 14.03 % vol **rs :** 2.0 g/l **pH :** 3.63 **ta :** 5.7 g/l **va :** 0.6 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : 10 - 15 years, provided wine is stored in ideal cellar conditions

in the vineyard : This Cabernet Sauvignon is a true expression of the variety as grown on the Meerlust estate and draws fruit from two of our four distinct terroirs. Each terroir provides a unique element to the final blend.

about the harvest: The 2018 harvest season was really challenging, due to a prolonged drought which some believe to be the worst in 100 years showing its impact. The winter months only cooled off later with higher-than-normal temperatures and the farm only receiving 80% of the expected winter rainfall. The dry weather throughout the season did have its advantages as vines were healthy, with little or no pests and diseases being recorded. The limited water availability also resulted in a smaller crop due to lighter bunches and very small berries. This coupled with the night temperatures that were cooler than usual during the ripening period, resulted in excellent colour and flavour development.

in the cellar : The wine is a 100% Cabernet Sauvignon and is made up from two distinct areas on the farm. Vineyard blocks from the two areas were picked and vinified separately and racked straight to barrel for 6 months where the components underwent malolactic fermentation. After this initial time in barrel, the selection for the wine was made, the components racked and blended together, and the final wine was moved back to barrel for a further 12 months of maturation. 70 % new French oak was used in the maturation

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