

Meerlust Cabernet Sauvignon 2023

A deep, youthful ruby colour with an intense garnet hue. It offers aromas of dense blackcurrant, black plum, tobacco, graphite and cedar combined with oyster shell typical to our Cabernets'. Still young and intense, the palate is structured and packed with ripe black berries and wonderfully elegant tannins. Dark chocolate and salted liquorice on the finish. This is a classic and elegant vintage and will provide great complexity with further maturation.

Roast meat and game.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Meerlust Estate

winemaker : Altus Treurnicht

wine of origin : Stellenbosch

analysis : alc : 14.37 % vol rs : 2.7 g/l pH : 3.48 ta : 6.0 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

2026 Tim Atkin MW South Africa Special Report - 94 points

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 three of our four distinct terroirs namely

Compagniesdrift - The soils from this warm north facing slope are predominantly formed from weathered granite. The wines originating from this granitic hilltop are expressive and bold in structure, mainly due to the coarse gravelly texture and sufficient soil depth to promote long and even ripening.

The Quarry - The extremely rocky terrain consisting of greywacke with interbedded shales provides a unique substrate for vines. Shallow rooted vines on this cool and windswept foot slope leads to wines with characteristic red fruit with exceptional length, detail, and precision.

River Terraces - Sandy soils laced with rounded river stones allow for excellent root proliferation. This area of the Estate experiences the greatest shift between day and night temperatures, promoting flavour development of these delicate and fruit forward wines.

about the harvest: Our growing season began mild and dry which limited berry size and yields which benefited our red varieties. The area experienced a cool ripening period in general, that aided early cultivars but could be problematic for late ripening varieties. We however saw rapid flavour development and the vast majority of our vineyards were harvested before the rains began in all earnest. This resulted in bright flavourful wines that show good levels of extraction at good pH and acidity levels.

in the cellar : This 100% Cabernet Sauvignon is produced from three very distinct parcels on the farm. Blocks were hand-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 final selection for the wine was made, the components racked and blended, and the final wine was moved back to barrel for further 12 months of maturation. 50 % new French oak was used in the maturation.



Meerlust Estate

Stellenbosch

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