



Meerlust Rubicon 2001

main variety Cabernet Sauvignon

vintage 2001

analysis alc: 13.5 | ph: 3.4 | rs: 2.1 | ta: 6.1

type Red

producer Meerlust Estate

winemaker Giorgio Dalla Cia

wine of Stellenbosch

tasting notes

Basel Wine Fair September 2006, Switzerland - Gold (Medaille d'or) with 89 points out of 100

Swiss International Air Lines Wine Awards 2006 - Seal of Approval

Ultra dark, intense, opaque & concentrated. Very youthful with cerise rim. Exuberant cassis fruit on the nose, black cherry, blackcurrant & nettle-bush followed by cigar box, red earth & hints of minerality. The wine is full bodied with a concentrated fruit core wrapped by lush, sleek tannins and an earthy minerality. Refreshingly dry on the finish, the wine has a prolonged pleasant aftertaste.

ageing potential

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

blend information

70% Cabernet Sauvignon, 15% Merlot, 15% Cabernet Franc

food suggestions

Venison, game, pot roast and noble cheese. Serve ideally at 18°C - 20°C.

in the vineyard

Soil type: Decomposed granite mixed with clay.