



Meerlust Rubicon 2003

main variety Cabernet Sauvignon

vintage 2003

analysis alc: 13.5 | ph: 3.69 | rs: 2.1 | ta: 5.27

type Red

producer Meerlust Estate

winemaker Giorgio Dalla Cia

wine of Stellenbosch

tasting notes

Intense, opaque ruby core with cerise rim. Powerful primary nose of black currant, cigar box, smoked meat and minerals promising long maturation potential. On the palate the wine shows remarkable approachability with intense dark fruit juiciness coming from a renowned Cabernet Sauvignon vintage. Tannins are still structured but there is plenty of fruit density to reward further aging.

ageing potential

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

blend information

69% Cabernet Sauvignon, 19% Merlot, 12% 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.