



## Meerlust Rubicon 2007

main variety Cabernet Sauvignon

vintage 2007

analysis alc: 14.1 | ph: 3.65 | rs: 2.9 | ta: 6.03

type Red

producer Meerlust Estate

style Dry

winemaker Chris Williams

taste Fruity

body Full

### tasting notes

Very deep, youthful colour, intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedar wood and intense spiciness. Still young and intense, promising further maturation potential. The palate is full bodied, structured but packed with fresh dark fruit and rounded, linear tannins.

### ageing potential

Can be enjoyed 15 - 20 years after vintage, provided wine is stored in ideal cellar conditions.

### blend information

74% Cabernet Sauvignon, 15% Merlot, 11% Cabernet Franc

### food suggestions

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

### 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 vine 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 a very well drained, stony Vilafontes soil with approximately 20% clay which is ideal for this variety.

### Viticulture

The 2007 vintage was ideal for Cabernet based blends with a long, mild summer ensuring good fruit and tannin ripeness. Cooler weather meant longer hang time and slower ripening. The crop was very 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.

### about the harvest

All the vineyards were green harvested during veraison to reduce yield, increase concentration and fruit definition.

### in the cellar

The Cabernet's 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 adds a broad, juicy and silky texture to the blend as a whole.

Malolactic fermentation was completed in the barrel for 6 months before assessment and assemblage. The wine spent a total of 20 months in 70% new French Nevers oak with 30% 2nd fill Nevers and Alliers barrels.