



## Meerlust Rubicon 2000

main variety Cabernet Sauvignon

vintage 2000

analysis alc: 13.4 | ph: 3.4 | rs: 2.1 | ta: 6.1

type Red

producer Meerlust Estate

style Dry

winemaker Giorgio dalla Cia

wine of Stellenbosch

body Full

### tasting notes

Swiss International Air Line awards 2005 - Gold  
Fairbairn Capital Trophy Wine Show 2005 - Gold  
Best in Class Silver - International Wine and Spirits Competition ( IWCS ) 2005  
Deep purple ink colour. A spicy tobacco leaf and cigar box bouquet. Firm tannins, youthful palate. The wine is well-balanced and has good ageing potential.

### ageing potential

15 - 20 years.

### blend information

70% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc

### food suggestions

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

### in the vineyard

Soil Type: Decomposed granite mixed with clay.

### in the cellar

The different cultivars were fermented separately in steel tanks for 10 days. After malolactic fermentation the wines were blended and matured in Nevers barriques for 24 months. 80% new wood and 20% second fill. After bottling, the wine was further matured for 24 months before release.