



Meerlust Rubicon 1999

main variety Cabernet Sauvignon

vintage 1999

analysis alc: 13.2 | ph: 3.5 | rs: 2.3 | ta: 6.3

type Red

producer Meerlust Estate

style Dry

winemaker Giorgio dalla Cia

wine of Stellenbosch

body Full

tasting notes

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

Drink within 15 - 20 years from vintage.

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.