

MEERLUST



Meerlust Estate has been part of the Myburgh family tradition for eight generations, dating back to 1693. Long recognized for producing world-class wines, the Meerlust Estate is singularly rich in charm and history.

Meerlust produces wines which are true to the intrinsic character of our vineyards. The diversity of their soils, unique coastal macro climate and over 300 years of dedication and commitment produce complex and truly distinctive wines.

Rubicon 2004



THE MEERLUST FLAGSHIP WINE, RUBICON, IS A BLEND OF CABERNET SAUVIGNON, MERLOT AND CABERNET FRANC. THIS INTENSE YET ELEGANT WINE IS THE STANDARD BEARER OF THE MEERLUST ESTATE, EXHIBITING ALL THE COMPLEXITY AND DEPTH OF FLAVORS TYPICAL OF ALL MEERLUST WINES.

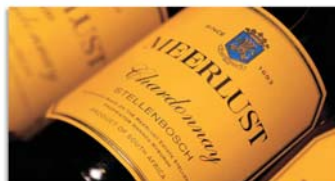
AGED FOR 24 MONTHS IN FRENCH NEVERS OAK BARRELS.

AFTER BOTTLING, THE WINE WAS FURTHER MATURED FOR 24 MONTHS BEFORE RELEASE.

THE WINE IS A RATIO OF 63% CABERNET SAUVIGNON, 27% MERLOT AND 10% CABERNET FRANC.

THE NOSE IS COMPLEX WITH RICH CASSIS AND PLUM WITH HINTS OF STAR ANISE, OAK AND CEDAR. THE PALATE IS RICH WITH DENSE BLACK FRUIT AND FRESH ACIDITY.

Chardonnay 2007



THE CHARDONNAY VINEYARD IS PLANTED ON THE WELL-DRAINED ALLUVIAL, SOIL WITH CLAY SUBSOIL.

THIS, TOGETHER WITH THE COOLING INFLUENCE OF FALSE BAY, PRODUCES RICHLY TEXTURED, CREAMY CHARDONNAYS WITH A CLEARLY DEFINED FLAVOR PROFILE AND PRONOUNCED MINERALITY.

SOURCED FROM TWO VINEYARDS ON THE ESTATE FROM 15-YEAR OLD VINES.

AGED IN FRENCH HOGSHEADS OAK BARRELS FOR 12 MONTHS BEFORE BOTTLING.

COMPLEX NOSE OF CITRUS, GREEN APPLE AND CREAM FLAVORS. ON THE PALATE, THE WINE IS FULL BODIED BUT BALANCED BY CRISP ACIDITY.

Pinot Noir 2007



THE PINOT NOIR VINEYARDS ARE ON THE MOST ELEVATED, COOLEST PART OF THE MEERLUST ESTATE TO CREATE THE PURE EXPRESSION OF THIS VARIETY.

THE DEEPLY SCENTED PINOT NOIR EXHIBITS TYPICAL RED FRUITS AND MUSK WHEN YOUNG BUT MATURES MAGNIFICENTLY INTO SAVORY, MUSHROOM AND FOREST FLOOR FLAVORS.

SELECTED FROM 3 CLONES OF PINOT NOIR WITH AN AVERAGE AGE OF 16-YEAR OLD VINES.

AGED IN FRENCH HOGSHEADS OAK BARRELS FOR 11 MONTHS BEFORE BOTTLING.

THE NOSE HAS SCENTS OF FALL FRUITS, WILD STRAWBERRY WITH A DISTINCT MINERALITY. THE PALATE IS MEDIUM BODIED WITH A DENSELY TEXTURED TANNIN STRUCTURE.

Merlot 2005



MEERLUST HAS FOUR MERLOT VINEYARDS WHICH ALL PRODUCE VERY DIFFERENT BUT COMPLEMENTARY WINES IN THE MERLOT BLEND.

THE DEEP CLAY SUBSOILS PROTECT THE SENSITIVE MERLOT VINES FROM DROUGHT, ENSURING THE FULL EXPRESSION OF MULBERRY AND PLUM FRUIT AS WELL AS THE CHARACTERISTIC SPICENESS.

SELECTED FROM 24-YEAR OLD ESTATE VINES.

AGED FOR 17 MONTHS BEFORE BOTTLING IN A COMBINATION OF FRENCH HOGSHEADS AND NEVERS OAK BARRELS.

A BLEND OF 89% MERLOT AND 11% CABERNET FRANC FOR STRUCTURE.

NOSE OF JUICY PLUM AND MULBERRY WITH HINTS OF DARK CHOCOLATE. ON THE PALATE, THE WINE IS GENEROUS AND RIPE WITH REFRESHING ACIDITY.

