

MAISONS MARQUES & DOMAINES



MEERLUST



Meerlust Estate

Rubicon

Stellenbosch, South Africa

Vintage: 2018

Overview

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 that are true to the intrinsic character of their vineyards located in the Stellenbosch region in South Africa. The diverse soils, the unique coastal climate and over 300 years of dedication are all essential components of Meerlust's complex, rich and truly distinctive wines.

Winemaking

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 vines 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 very well drained, stony Vilafontes soil with approximately 20% clay which is ideal for this variety. The petit verdot is on Oakleaf 3 soils on a northerly aspect to ensure full phenolic ripeness.

Very similar in key way to the renowned 2015 vintage, our winemaking practices focused on capitalizing on the perfect weather conditions. Coupled with this, most of our vineyards over 2 decades old, ensuring perfect balance between vigor and crop size. Each variety was fermented separately before undergoing malolactic fermentation in 300 L barrels, 60% new French Nevers and 40% second fill casks. After 8 months in barrel, the components were blended and given another 10 months in barrel for harmonization before bottling.

Tasting Notes

Very deep, youthful color, and intense almost purple hue. Quintessential Rubicon nose with violets, ripe plum, cedar wood, fennel, and intense spiciness. A typical liquorice note also evident on the nose. Still young and intense, the palate is full bodied, structured but packed with fresh dark fruit and rounded tannins. This is a vintage that is more approachable in youth because of the ripeness and richness levels attained in 2018 but will provide great complexity with further maturation.

Harvest Notes

The 2018 harvest season was really challenging, due to a prolonged drought which some believe to be the worst in 100 years showing its impact. The winter months only cooled off later with higher-than-normal temperatures and the farm only receiving 80% of the expected winter rainfall. The dry weather throughout the season did have its advantages as vines were healthy, with little or no pests and diseases being recorded. The limited water availability also resulted in a smaller crop due to lighter bunches and very small berries. This coupled with the night temperatures that were cooler than usual during the ripening period, resulted in excellent color and flavor development.

Food Pairing

This wine pairs well with venison, game, pot roast and noble cheese. Suggested serving temperature is 64°F - 68°F.

TECHNICAL INFORMATION

Varietals: 67% Cabernet Sauvignon, 19% Merlot, 10% Cabernet Franc, 4% Petit Verdot

Wine Alcohol: 14.3%

Titrateable Acidity: 5.54 g/L

pH: 3.63

Aging: 18 months in barrel

Aging Potential: 15-20 years