



MEERLUST

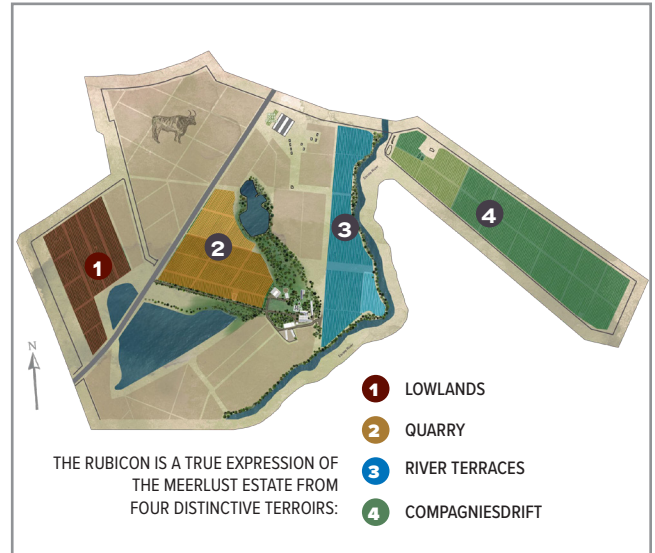
Rubicon 2022

Stellenbosch, South Africa



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 2022 Rubicon is a blend of Cabernet Sauvignon (44%), Merlot (40%), Cabernet Franc (12%) and Petit Verdot (4%). Every parcel of each variety was fermented separately before undergoing malolactic fermentation in 300 L barrels. After 8 months in barrel, the components were blended and given another 10 months in barrel for harmonization before bottling.

VARIETALS:

- 44% Cabernet Sauvignon
- 40% Merlot
- 12% Cabernet Franc
- 4% Petit Verdot

96
POINTS
Tim Atkin

Sourced from the estate's four distinct terroirs, this is a very classy cuvée of Cabernet Sauvignon, 41% Merlot, 12% Cabernet Franc and 4% Petit Verdot. Coffee bean, cedarwood and fresh herb aromas segue into a palate that has good density and concentration, bramble, plum and dark berry fruit, a top note of graphite and nuanced tannins. Drink: 2026-35

92
POINTS
JAMESSUCKLING.COM

Mint chocolate, bay leaves, tobacco and black fruit on the nose, followed by a full-bodied, polished palate with firm but creamy, fine tannins. Nicely focused. Drink or hold.

16.5/20
POINTS
Jancis Robinson

Chalk and ink on the nose. More terse than the 2023; more savoury; blacker, inkier fruit. Elderberry and thyme. Curt tannins, pushing the fruit back behind a stone wall, leaving just-cut-winter-hedgerow stemminess and astringency. But given a bit of time and air, some sweeter, more perfumed notes appear, showing rose hips and hibiscus. I might be tempted to leave this in bottle another year. But definitely decant, and needs careful food pairing – keeps things very simple, avoid spices, sweetness and sauces. Maybe rare roast beef with a side of simple, buttered greens.

