



MEERLUST

CABERNET SAUVIGNON 2016

SOIL TYPE

Decomposed granite topsoil with clay subsoil.

VINIFICATION

The Meerlust Cabernet Sauvignon 2016 was vinified from selected fruit from 2 low-yielding mature vineyards. The vines are densely planted on well drained, gravelly, low vigour Vilafontes and Dundee soil which has approximately 15 % clay to ensure water availability to the vines roots right through the growing season.

The hand picked fruit was vinified in the traditional manner with partial un-inoculated fermentation and regular remontage. Only the free-run wine was used and aged for 16 months in tight grained French Nevers oak barrels. 60% of the barrels were brand new with 40 % second fill casks.

TASTING NOTES

The Meerlust Cabernet Sauvignon 2016 has an intense, vivid purple colour with slight gradation at the rim. On the nose the wine shows pronounced plum and classic cedar wood-cigar box notes with lifted dark fruit aromas. There is the characteristic hallmark aromas of fennel and liquorice associated with Meerlust Cabernet. On the palate the wine is full bodied but with richness of fruit and supple tannic structure typical of 2016. Already approachable in youth but the intensity, harmony and balance all promise maturation over the next 15 years.

ANALYSIS

Alc.	14.3%
VA	0.6
pH	3.57
TA	6.00
R.S	3 g/l

AGEING POTENTIAL

Although approachable now the Cabernet Sauvignon 2016 will be best from 4 - 15 years from vintage.

IDEALLY SERVED AT

18°C – 20°C

COMPLEMENTS

Roast meat and game