



MEERLUST

ESTATE RED 2023

TERROIR

The Estate Red is a wine produced from young vineyards on the Meerlust Estate, being nurtured to their full potential before being included in Rubicon. It is still a true expression of the Meerlust estate and draws fruit from our four distinctive terroirs. Each terroir provides a unique element to the final blend.

Compagniesdrift - The soils from this warm north facing slope are predominantly formed from weathered granite. The wines originating from this granitic hilltop are expressive and bold in structure, mainly due to the coarse gravelly texture and sufficient soil depth to promote long and even ripening.

River Terraces - Sandy soils laced with rounded river stones allow for excellent root proliferation. This area of the Estate experiences the greatest shift between day and night temperatures, promoting flavour development of these delicate and fruit forward wines.

Quarry - The extremely rocky terrain consisting of greywacke with interbedded shales provides a unique substrate for vines. Shallow rooted vines on this cool and windswept foot slope leads to wines with characteristic red fruit with exceptional length, detail, and precision.

Lowlands - The remains of an ancient estuary are marked by clay-rich soils from deeply weathered greywacke and shales. The wines from this generally cool south facing, clay-rich terroir is typically smooth and silky in texture with prominent black fruit.

SEASON

Our growing season began mild and dry which was largely beneficial for earlier ripening varieties. It also limited berry size and yields which benefited our red varieties. The area experienced a cool ripening period in general, that aided early cultivars but could be problematic for late ripening varieties. We however saw rapid flavour development and most of our vineyards were harvested before the rains began in all earnest. This resulted in bright flavourful wines that show good levels of extraction at good pH and acidity levels.

VINIFICATION

The 2023 Estate Red is a blend of Cabernet Sauvignon (57%), Cabernet Franc (38%), and Merlot (5%) every parcel of each variety was fermented separately before undergoing malolactic fermentation in 300 L barrels and large Foudre. After 8 months in oak, the components were blended and given another 8 months in barrel for harmonization before bottling.

TASTING NOTES

Youthful ruby red colour, with a garnet red hue. This wine offers juicy redcurrants, cranberry and black cherry lifted by field herbs, with cedar spice. Still young and intense, the palate is medium - full bodied, structured but packed with fresh red fruit and soft rounded tannins. Food Pairing: Gourmet burgers, light red meats, and tomato-based pasta dishes.

Ageing Potential: 5-8 years, provided wine is stored in ideal cellar conditions

ANALYSIS

Residual Sugar	:	1.7 g/l
pH	:	3.51
Total acidity	:	5.9 g/l
Alcohol	:	13.72 vol %