



MEERLUST

RUBICON 2021

TERROIR

The Rubicon is 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

The 2020 post-harvest period was characterised by very hot and dry conditions, which led to early leaf fall, especially in early ripening cultivars. The winter rainfall started late, but regular cold fronts contributed almost 100 mm more precipitation than in the previous season. Soil profiles were well saturated and farm dams returned to pre-drought levels (from 2015 to 2018). The budding period was particularly cool and wet, and low soil temperatures delayed bud break by up to 14 days. Bud break was uneven for sensitive cultivars, while later cultivars such as Cabernet Sauvignon developed evenly. Despite sustained cool conditions, the flowering and fruit set periods were moderate and ideal. Véraison followed the seasonal trend and was generally up to 14 days later than the previous season. Ripening was consistently about 10-14 days later than the previous year, and the ripening period was very moderate. This resulted in good hang times, minimal harvesting pressure and allowed for optimum picking. Although yields are lower, the grape composition and preliminary wine quality of the 2021 vintage showed immediate promise. In spite of the cooler conditions, the red cultivars have generally achieved ideal sugar and alcohol levels, with lower pHs and higher acidity than in recent seasons. The wines have intensity and freshness coupled with a fine tannin structure

VINIFICATION

The 2021 Rubicon is a blend of Cabernet Sauvignon (48%), Merlot (46%), Cabernet Franc (5%) and Petit Verdot (1%), every parcel of each variety was fermented separately before undergoing malolactic fermentation in 300 L barrels and large Foudré. After 8 months in barrel, the components were blended and given another 10 months in barrel for harmonization before bottling. The 2021 sees the more mature Merlot vineyards coming more to the fore with almost equal part Cabernet Sauvignon and Merlot in the final blend.

TASTING NOTES

Very youthful colour, deep and dense with almost purple hue. Quintessential Rubicon nose with violets, ripe plum, cedar wood, fennel, and intense spiciness. Typical liquorice notes also evident on the nose. Still young and intense, the palate is full bodied, structured but packed with fresh dark fruit and rounded tannins and seamlessly integrated oak. **Ageing Potential** - 10 - 20 years, provided wine is stored in ideal cellar conditions

ANALYSIS

Residual Sugar	:	2.04 g/l
pH	:	3.48
Total acidity	:	5,93g/l
Alcohol	:	14,20vol %