



Meerlust Rubicon 2015

main variety	Cabernet Sauvignon	vintage	2015
analysis	alc: 14.0 ph: 3.66 rs: 3.4 ta: 5.6		
type	Red	producer	Meerlust Estate
style	Dry	winemaker	Chris Williams
taste	Fragrant	wine of origin	Stellenbosch
body	Full		

tasting notes

Tasted in early 2018, the Rubicon 2015 is showing all of the hallmarks of a great, classic vintage of Rubicon. Incredibly dense purple-ebony core with very slight gradation at the rim. The nose is brooding, dark bramble fruit, cassis, plum, incense and liquorice, it is still very tightly coiled, slowly offering cigar box, crushed stone and subtle oak spice. On the palate the wine is concentrated yet restrained with dark fruit flavours of pastille, mulberry and dark chocolate, all held in an intricate lattice of polished sleek grape tannin. Still very young yet approachable, this Rubicon promises a long future of maturation and enjoyment.

ageing potential

15 - 30 years, provided wine is stored in ideal cellar conditions.

blend information

61% Cabernet Sauvignon, 23% Merlot, 12% Cabernet Franc and 4% Petit Verdot

food suggestions

Ideally served at 18°C - 20°C.

in the vineyard

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

about the harvest

All the vineyards were green harvested during veraison to reduce yield, increase concentration and fruit definition.

The cold wet winter of 2014 and early spring were ideal to promote very even canopy development and good fruit set. Extensive canopy management, leaf removal and bunch selection was practiced to ensure a uniformly ripe and healthy crop. 2015 is widely acknowledged as superb vintage in the Cape and this is clearly evident in our Rubicon 2015. All the vineyards were green harvested during veraison to reduce yield, increase concentration and fruit definition. The cold winter and mild spring were ideal to promote very even canopy development and good fruit set. Good winter rains in 2012 ensured sufficient soil moisture in our clay-rich soils, particularly important for Merlot. The crop was healthy due to the ever-present prevailing South Easterly sea breezes. The fruit from each vineyard was harvested in small lots and fermented separately to monitor vineyard expression.

in the cellar