



Meerlust Red 2002

main variety Cabernet Sauvignon

vintage 2002

analysis alc: 13 | ph: 3.4 | rs: 2.1 | ta: 6.1

type Red

producer Meerlust Estate

winemaker Chris Williams

wine of Stellenbosch

tasting notes

Medium dark opaque ruby core with cerise rim. Intense cassis and mocha nose initially. Hints of creamy oak and baking spice with earthiness & minerality. Full bodied palate with lively natural acidity. Juicy plum-cassis fruit, fine silky tannins & excellent length.

ageing potential

Up to 12 years, provided wine is stored in ideal cellar conditions.

blend information

Cabernet Sauvignon, Merlot

food suggestions

Venison, game, pot roast and noble cheese. Ideally served at 18° - 20°C.

in the vineyard

Soil Type: Decomposed granite mixed with clay

about the harvest

Harvested at optimum ripeness.

in the cellar

The Cabernet Sauvignon and Merlot grapes were fermented separately before undergoing malo-lactic fermentation in French oak barriques. The blend was further barrel matured for 16 months before being bottled.