



Meerlust Cabernet Sauvignon 2010

main variety Cabernet Sauvignon

vintage 2010

analysis alc: 14.7 | ph: 3.57 | rs: 2.82 | ta: 5.92 | va: 0.66

type Red

producer Meerlust Estate

style Dry

winemaker Chris Williams

taste Fruity

wine of Stellenbosch

body Full

tasting notes

The Meerlust Cabernet Sauvignon 2010 has an intense, vivid purple colour with slight gradation at the rim.

On the nose the wine shows intense cassis, plum and classic cedar wood-cigar box notes with lifted dark fruit aromas.

On the palate the wine is full bodied and impressively structured. Intense blackcurrant and plum fruit bolstered by refined tannins and fresh natural acidity. The palate is rich and dense with a wonderful lacy tannic structure. Very impressive in youth but the intensity, harmony and balance all promise maturation over the next 15 years.

ageing potential

Although approachable now the Cabernet Sauvignon 2010 will be best from 4 - 18 years from vintage.

blend information

100% Cabernet Sauvignon

food suggestions

Roast meat and game. Ideally served at 18°C - 20°C.

in the vineyard

Decomposed granite mixed with clay. The Meerlust Cabernet Sauvignon 2010 was vinified from selected fruit from low-yielding mature vineyards. The vines are densely planted on 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.

about the harvest

The fruit was hand-picked.

in the cellar

The fruit was vinified in the traditional manner with partial un-innoculated fermentation and regular remontage. Only the free-run wine was used and aged for 18 months in tight grained French Nevers oak barrels. 80% of the barrels were brand new with 20% second fill casks.