

Meerlust Rubicon 2014

main variety Cabernet Sauvignon

vintage 2014

analysis alc: 14.1 | ph: 3.51 | rs: 2.2 | ta: 5.91

type Red

producer Meerlust Estate

style Dry

winemaker Chris Williams

taste Fragrant

wine of origin Stellenbosch

body Full

tasting notes

The 2014 Rubicon displays the restraint and elegance of the cooler vintage. Still showing a very deep, youthful colour, and intense almost purple hue. Beautifully perfumed and floral nose with violets, ripe plum, cedar wood and intense spiciness. A typical liquorice note and stony minerality also evident on the nose. Still youthful and intense, promising further maturation potential. The palate is medium bodied, structured by beautifully sleek, ripe tannins which restrain the vibrant delicate fruit typical of this vintage, giving the wine an opulent texture which is kept focused by the linear acidity. The wine lingers on the palate with creamy fruit mouthfilling tannins

ageing potential

15 - 20 years, provided wine is stored in ideal cellar conditions.

blend information

67% Cabernet Sauvignon, 14% Merlot, 12% Cabernet Franc and 7% 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

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.

about the harvest

Due to uneven ripening, we had to be very selective during harvest, discarding bunches which were not perfectly ripe and having shorter macerations on the Cabernet. The Merlot, however, was the standout variety in the season and was beautifully and consistently ripe, although harvested a bit later. Malolactic fermentation was completed in barrel for 7 months before assessment and assemblage. The 2014 Rubicon is composed of 67% Cabernet Sauvignon, 14% Merlot, 12% Cabernet Franc and 7% Petit Verdot, this variety now really starting to assert itself as an important component of Rubicon. The wine spent a total of 20 months in 67% new French Nevers oak with 33% 2nd fill Nevers and Alliers barrels.

in the cellar

