



# MEERLUST

## RED 2022

### TERROIR

The first Red blend of 1985 was in fact the first declassification of our flagship Rubicon – since then, the blend has been reserved for vintages that we deem not meeting our quality expectation for Rubicon. It has however over time developed its own following and is also now the home for the young vineyards being nurtured to their full potential before being included in Rubicon. It is still 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

Higher than the long-term average rainfall was recorded during the winter months leading up to the 2022 harvest. Soil profiles were well saturated at the beginning of the growing season with bud break being delayed due to low soil temperatures for up to nine days compared to the previous year. Exceptional summer rainfall resulted in lush canopies with high growth rates due to access to water and higher mean temperatures recorded in the growing season. Although bud break occurred later, flowering and veraison only differed a day or two from the previous season. The pace of the season was slowed down by a dry and warm temperatures recorded during the ripening period this led to harvest starting later. This resulted in good hang times, minimal harvesting pressure due to lower yields enabling the picking of grapes at optimal ripeness levels. Wines of this season shows finesse and fruit freshness coupled with a fine tannin structure.

### VINIFICATION

The 2022 Estate Red is a blend of Cabernet Sauvignon (50%), Cabernet Franc (40%), and Merlot (10%) every parcel of each variety was fermented separately before undergoing malolactic fermentation in 300 L barrels and large Foudré. After 8 months in oak, the components were blended and given another 8 months in barrel for harmonization before bottling.

### TASTING NOTES

Youthful ruby red colour, with a garnet red hue. Supple red and black fruit, with warm spice on the nose with some supporting oak notes. Still young and intense, the palate is full bodied, structured but packed with fresh red fruit and soft rounded tannins. **Ageing Potential:** 5-8 years, provided wine is stored in ideal cellar conditions

### ANALYSIS

Residual Sugar	:	2.9 g/l
pH	:	3.47
Total acidity	:	5,70 g/l

Alcohol : 13.87 vol %