



MEERLUST

MEERLUST RED 2019

SOIL TYPE

Decomposed granite mixed with clay.

The Meerlust Red 2019 is a blend of 43% Cabernet Sauvignon, 31% Merlot, 21% Cabernet Franc and 5% Petit Verdot. All the vineyards were green harvested during veraison to reduce yield, increase concentration, tannin ripeness and fruit definition.

VINIFICATION

The grapes were handpicked and fermented separately before undergoing malolactic fermentation in new and seasoned oak, before selection, blending and bottling. The 2019 Meerlust Red was barrel aged for 17 months in 46% 1st fill French Oak, 45% second fill and 9% 3rd fill.

TASTING NOTES

The wine has an intense, dark purple colour with a violet rim. Bright and vivacious in the glass, very youthful. The nose is expressive with powerful cassis, plum, exotic spice and hints of floral aromas. On the palate the wine is medium bodied with intense flavours of crushed black fruit, cassis, vanilla and dark chocolate. The tannins are very soft and silky with fresh acidity and a focused, linear flavour profile. The wine has a persistent and long lasting aftertaste.

ANALYSIS

Residual Sugar	:	2.5 g/l
Alcohol	:	14
pH	:	3.61
TA	:	5.6

AGEING POTENTIAL

8-10 years from vintage date.

IDEALLY SERVED AT

18°C – 20°C

COMPLEMENTS

Venison, game, pot roast and noble cheese