



MEERLUST

RUBICON 2017

SOIL TYPE

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 on a northerly aspect to ensure full phenolic ripeness

VITICULTURE

The 2017 vintage was surprising in that from the very beginning it was similar to the superb 2015. A cold winter in 2016 followed but a warm spring ensured early and evening bud break. Although comparatively dry, as the Cape was still experiencing a drought, the 2017 crop was greatly enhanced by our ability to irrigate strategically, ensuring steady ripening and eventual phenolic development of even the later ripening vineyards. Strict green harvesting and exposure of the fruit to gentle morning sun yielded perfectly healthy and ripe fruit across all the varieties

VINIFICATION

Very similar in key way to the renowned 2015 vintage, our winemaking practices focused on capitalizing on the perfect weather conditions. Coupled with this, most of our vineyards over 2 decades old, ensuring perfect balance between vigour and crop size. The 2017 Rubicon is a classically proportioned blend of 68% Cabernet Sauvignon, 16 % Merlot, 12 % Cabernet Franc and 4 % Petit Verdot, each variety was fermented separately before undergoing malolactic fermentation in 300 L barrels, 60% new French Nevers and 40% second fill casks. After 8 months in barrel, the components were blended and given another 10 months in barrel for harmonization before bottling

TASTING NOTES

The 2017 Rubicon is a classic vintage of this iconic Cape wine. Very deep, youthful colour, and intense almost purple hue. Quintessential Rubicon nose with violets, ripe plum, cedar wood, fennel and intense spiciness. A typical liquorice note also evident on the nose. Still young and intense, promising further maturation potential. The palate is full bodied, structured but packed with fresh dark fruit and rounded, linear tannins promising long beneficial maturation. A stand out vintage of Rubicon displaying all the charm of a perfect vintage from mature vines.

ANALYSIS

Extract	:	35 g/l
Residual Sugar	:	1.57 g/l
pH	:	3.58
Total acidity	:	5.72 g/l
Alcohol	:	13.6vol %

AGEING POTENTIAL

15 – 30 years, provided wine is stored in ideal cellar conditions