



MEERLUST

RUBICON 2008

SOIL TYPE	<p>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.</p> <p>The Cabernet Franc Vineyard is situated on very well drained, stony Vilafontes soil with approximately 20% clay which is ideal for this variety.</p>															
VITICULTURE	<p>All the vineyards were green harvested during veraison to reduce yield, increase concentration and fruit definition. Very cool summer temperatures meant longer hang time and slower ripening. 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.</p>															
VINIFICATION	<p>The Cabernets were given quite lengthy macerations to ensure complete extraction of the perfectly ripe fruit, but the Merlot was given even longer post fermentation maceration to encourage complete polymerization of complex tannins and add a broad, juicy and silky texture to the blend as a whole. Malolactic fermentation was completed in barrel for 6 months before assessment and assemblage. The 2008 Rubicon is 71% Cabernet Sauvignon, 19% Merlot, 9% Cabernet Franc and 1% Petit Verdot. The wine spent a total of 18 months in 70 % new French Nevers oak with 30 % 2nd fill Nevers and Allier barrels.</p>															
TASTING NOTES	<p>Very deep, youthfull colour, and intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedar wood and intense spiciness. Still young and still intense, promising further maturation potential. The palate is full bodied, structured but packed with fresh dark fruit and rounded, linear tannins.</p>															
ANALYSIS	<table><tr><td>Extract</td><td>:</td><td>32.3 g/l</td></tr><tr><td>Residual Sugar</td><td>:</td><td>1.5 g/l</td></tr><tr><td>pH</td><td>:</td><td>3.65</td></tr><tr><td>Total acidity</td><td>:</td><td>6.4 g/l</td></tr><tr><td>Alcohol</td><td>:</td><td>14 vol %</td></tr></table>	Extract	:	32.3 g/l	Residual Sugar	:	1.5 g/l	pH	:	3.65	Total acidity	:	6.4 g/l	Alcohol	:	14 vol %
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AGEING POTENTIAL	15 – 20 years, provided wine is stored in ideal cellar conditions															
IDEALY SERVED AT	18°C – 20°C															
COMPLEMENTS	Venison, game, pot roast and noble cheese															