

Meerlust

Meerlust Cabernet Sauvignon

2020

Stellenbosch, Western Cape, South Africa



Technical Information

Style: Still, Red

Varietal(s): 100% Cabernet Sauvignon

ABV (%): 14.5

pH: 3.55

Residual Sugar (g/L): 2.53

Total Acidity(g/L): 5.7

Volatile Acidity(g/L): -

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Packaging Information

Unit Size: 75CL

Bottle Barcode: 6009648623040

Bottle Weight (g): 1400

Bottle Dimension (mm): H310, Dia78

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 870

Case Dimension (mm): L320 x W160 x H242

Vineyard & Viticulture Practice

Meerlust Cabernet Sauvignon 2020 is a 100% Cabernet Sauvignon sourced from distinct estate parcels in Stellenbosch. Fruit comes from Compagniesdrift, a warm north-facing slope with weathered granite soils, coarse gravel and sufficient depth for long, even ripening, and the River Terraces, where sandy soils mixed with rounded river stones encourage strong root development. The River Terraces experience the estate's greatest day-night temperature shift, supporting flavour development, fruit purity and freshness in this classic Meerlust Cabernet Sauvignon.

Vintage Notes

The 2020 season followed good winter rainfall and long, uninterrupted cold spells, which replenished water reserves and met the vines' cold requirement. A very dry, hot spring was followed by a more moderate growing season, encouraging even budding and slower than normal ripening. These conditions were particularly beneficial for late-ripening varieties such as Cabernet Sauvignon, allowing the grapes to develop flavour, structure and balance while retaining freshness.

Vinification

The wine is made from 100% Cabernet Sauvignon, drawn from three distinct estate parcels. The blocks were hand-picked, vinified separately and racked directly to barrel for six months, during which the components underwent malolactic fermentation. After this initial maturation, the final selection was made, the components were racked and blended, and the wine returned to barrel for a further 12 months. Maturation took place in French oak, with 50% new barrels.

Tasting Notes

Very deep and youthful in colour, with an intense garnet hue. The nose shows dark and red fruit, layered with oyster shell and kelp notes typical of Meerlust Cabernet Sauvignon. The palate is young, intense and structured, with ripe blueberry fruit, elegant tannins and well-integrated oak. Medium to full-bodied, it finishes with dark chocolate, salted liquorice and savoury depth. A classic, elegant vintage with strong ageing potential.

Food Pairing

Pair with roast beef, grilled rib-eye, lamb shoulder, venison, mushroom ragu, hard cheeses, braised short rib, steak pie or chargrilled vegetables.