

Meerlust

Meerlust Cabernet Sauvignon Gift Tins 2021

Stellenbosch, Western Cape, South Africa



Packaging Information

Unit Size: 75CL

Bottle Barcode: 6009648623163

Bottle Weight (g): 2500

Bottle Dimension (mm): H356, Dia99

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 1764

Case Dimension (mm): L370 x W220 x H330

Technical Information

Style: Still, Red

Varietal(s): 100% Cabernet Sauvignon

ABV (%): 13.5

pH: 3.5

Residual Sugar (g/L): 2.16

Total Acidity(g/L): 5.76

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

Vineyard & Viticulture Practice

Meerlust Cabernet Sauvignon 2021 is a 100% Cabernet Sauvignon sourced from three of the estate's four distinct terroirs. Compagniesdrift is a warm north-facing granite slope that gives bold structure and long, even ripening. The Quarry is a cool, windswept foot slope with greywacke and interbedded shales, producing red-fruited wines with length and precision. The River Terraces have sandy soils with rounded river stones and strong diurnal variation, supporting flavour development and fruit-forward detail.

Vintage Notes

The 2021 vintage followed a hot, dry post-harvest period in 2020, but winter rainfall arrived later and brought almost 100mm more precipitation than the previous season. Soil profiles were well saturated and farm dams recovered to pre-drought levels. Cool, wet conditions delayed budbreak by up to 14 days, while flowering and fruit set were moderate and ideal. Ripening remained delayed and measured, allowing good hang time, optimal picking and wines with intensity and freshness.

Vinification

This 100% Cabernet Sauvignon is produced from three distinct estate parcels. The blocks were hand-picked, vinified separately and racked directly to barrel for six months, during which malolactic fermentation took place. After this initial period in barrel, the final components were selected, racked and blended. The wine was then returned to barrel for a further 12 months of maturation, with 50% new French oak used in the final ageing programme.

Tasting Notes

Very deep and youthful in colour, with an intense garnet hue. The nose combines red and black fruit with cedarwood, graphite, oyster shell and kelp, reflecting the estate's Cabernet Sauvignon signature. The palate is still young and intense, with a structured core of ripe blueberry fruit and elegant tannins. Medium to full-bodied, it finishes with dark chocolate, salted liquorice and savoury length. A classic, elegant vintage for cellaring.

Food Pairing

Pair with aged sirloin, roast lamb, venison loin, braised beef, mushroom and truffle dishes, hard cheeses, chargrilled aubergine or rich red wine sauces.