



Technical Information

Style: Still, Red

Varietal(s): 36% Cabernet franc, 25% Merlot, 25% Cabernet Sauvignon, 14% Petit Verdot

ABV (%): 14

pH: 3.48

Residual Sugar (g/L): 2.2

Total Acidity(g/L): 5.8

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: 6009648622944

Bottle Weight (g): 1354

Bottle Dimension (mm): H310, Dia78

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 870

Case Dimension (mm): L320 x W160 x H242

Vintage Notes

The 2021 vintage benefited from good winter rainfall and long, uninterrupted cold spells, which replenished reserves and satisfied vine cold requirements. A dry, hot spring was followed by a moderate growing season, promoting even budding and slower than normal ripening. These conditions were particularly favourable for late-ripening varieties. The measured ripening period supported balanced fruit development, freshness and structure across the estate's Bordeaux varieties.

Vinification

Meerlust Red 2021 is a blend of 36% Cabernet Franc, 25% Merlot, 25% Cabernet Sauvignon and 14% Petit Verdot. Each parcel of each variety was fermented separately before undergoing malolactic fermentation in 300-litre barrels and large foudres. After eight months in oak, the components were blended and returned to barrel for a further eight months of harmonisation before bottling, building integration, structure and balance.

Tasting Notes

Youthful ruby red in colour, with a garnet hue. The nose shows supple red and black fruit, warm spice and supporting oak notes. The palate is still young and intense, full-bodied and structured, with fresh red fruit at the core and soft, rounded tannins. The texture is polished and approachable, with enough depth for short to medium-term ageing. The finish is balanced, smooth and fruit-led.

Food Pairing

Pair with grilled lamb, roast beef, pork loin, venison sausages, mushroom pie, charcuterie, aged cheeses, tomato-based pasta or barbecued vegetables.