Meerlust

Meerlust Rubicon 2022

Stellenbosch, Western Cape, South Africa

Technical Information

Style: Still, Red

Varietal(s): 44% Cabernet Sauvignon, 40% Merlot, 12% Cabernet franc, 4% Petit Verdot

ABV (%): 14

pH: 3.6

Residual Sugar (g/L): 2.43

Total Acidity(g/L): 5.63

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 Rubicon 2022 is a Bordeaux-style Stellenbosch blend sourced from all four estate terroirs. Compagniesdrift, with north-facing weathered granite, brings bold structure. The River Terraces, with sandy soils and rounded river stones, add fruit detail and freshness. The Quarry, a cool, windswept slope of greywacke and interbedded shales, contributes red fruit, length and precision. The Lowlands, an ancient estuary with clay-rich soils from weathered greywacke and shales, provide silky texture and black-fruit depth.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 6009648622654

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

Vintage Notes

The 2022 vintage followed above-average winter rainfall, leaving soil profiles well saturated at the start of the season. Low soil temperatures delayed budbreak by up to nine days, while exceptional summer rainfall encouraged lush canopies and strong growth. Although the season started late, flowering and véraison were close to the previous year. Dry, warm ripening conditions slowed the pace, extending hang time and allowing optimal picking.

Vinification

Rubicon 2022 is a blend of 44% Cabernet Sauvignon, 40% Merlot, 12% Cabernet Franc and 4% Petit Verdot. Each parcel of each variety was fermented separately before undergoing malolactic fermentation in 300-litre barrels. After eight months in barrel, the components were blended and returned to barrel for a further ten months of harmonisation before bottling. This approach supports integration, balance and the classic structure of Meerlust Rubicon.

Tasting Notes

Youthful deep ruby red in colour. The nose is complex, with violets, ripe black plum, blackberry and cassis, supported by cedarwood, bouquet garni and potpourri spice. The palate is young and intense, full-bodied and packed with fresh dark fruit. Rounded tannins, seamless oak integration and lifted acidity bring balance and elegance. The finish is long, structured and refined, with excellent ageing potential.

Food Pairing

Pair with roast lamb, grilled rib-eye, venison, beef Wellington, braised short rib, mushroom and truffle dishes, mature cheddar, Comté or rich red wine sauces.