

Meerlust Cabernet Sauvignon 2004

main variety Cabernet Sauvignon

vintage 2004

analysis alc: 13.86 | ph: 3.72 | rs: 2.31 | ta: 5.46

type Red

producer Meerlust Estate

style Dry

winemaker Chris Williams

wine of Stellenbosch

tasting notes

The wine has a deep, opaque plum-black appearance, very bright and youthful. The nose exhibits lifted cassis, plum and mineral notes with intense stony and graphite aromas. The palate is full yet elegant where the bouquet follows through and the intensity of fruit is balanced by a vibrant acidity and sleek, polished tannins. The palate is lingering and finishes clean with lingering dark fruit flavours. Elegant, well structured wine with a long lingering finish.

ageing potential

Although approachable now the Cabernet Sauvignon 2004 will be best from 6 - 18 years from vintage.

blend information

100% Cabernet Sauvignon

food suggestions

Roast meat and game. Ideally served at 18Â° - 20Â° C.

in the vineyard

The Meerlust Cabernet Sauvignon 2004 was vinified from selected fruit from a low-yielding single vineyard of Cabernet planted in 1994. The vines are densely planted on gravelly, low vigour Vilafontes and Dundee soil. The vineyard was selected for the purity of fruit flavours and intense mineral and savoury notes.

about the harvest

Hand picked.

