



## Meerlust Cabernet Sauvignon 2020

main variety Cabernet Sauvignon

vintage 2020

analysis alc: 14.48 | ph: 3.55 | rs: 2.53 | ta: 5.7

type Red

producer Meerlust Estate

style Dry

winemaker Altus Treurnicht

taste Fragrant

wine of Stellenbosch

body Full

### tasting notes

Very deep, youthful colour with an intense garnet hue. The nose shows dark and red fruit mixed with notes of oyster shell and kelp typical to our Cabernets'. Still young and intense, the palate is structured and packed with ripe blueberries and wonderfully elegant tannins. Dark chocolate and salted liquorice on the finish. This is a classic and elegant vintage and will provide great complexity with further maturation.

### ageing potential

10 - 15 years, provided wine is stored in ideal cellar conditions.

### blend information

100% Cabernet Sauvignon

### in the vineyard

This Cabernet Sauvignon is a true expression of the variety as grown on the Meerlust estate and draws fruit from one of our four distinct terroirs namely - Compagniesdrift - The soils from this warm north facing slope are predominantly formed from weathered granite. The wines originating from this granitic hilltop are expressive and bold in structure, mainly due to the coarse gravelly texture and sufficient soil depth to promote long and even ripening.

River Terraces - Sandy soils laced with rounded river stones allow for excellent root proliferation. This area of the Estate experiences the greatest shift between day and night temperatures, promoting flavour development of these delicate and fruit forward wines.

### about the harvest

Good rainfall during the winter and long uninterrupted cold spells meant reserves were adequately replenished and cold requirement easily met. A very dry and hot spring followed by a moderate growing season resulted in even budding and slower than normal, even ripening – especially beneficial for our late ripening varieties

### in the cellar

The wine is a 100% Cabernet Sauvignon and is made up from three very distinct parcels on the farm. Blocks were hand-picked and vinified separately and racked straight to barrel for 6 months where the components underwent malolactic fermentation. After this initial time in barrel, the final selection for the wine was made, the components racked and blended together, and the final wine was moved back to barrel for further 12 months of maturation. 50 % new French oak was used in the maturation.