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## Meerlust Rubicon Vertical Tasting

*With a video appearance by winemaker Chris Williams*

@ Faculty Club, University of Toronto

Tuesday, September 12 @ 6:30 pm

### Event Details

On the 3rd July 1693, the Governor of the Cape, Simon van der Stel, granted the land to Henning Hüsing, who named the farm Meerlust, describing the sense of pleasure he obtained from the sea breezes that blew inland from False Bay. Johannes Albertus Myburgh bought Meerlust in January 1757. His ownership marked the foundation of the Myburgh Dynasty.

**Hannes Myburgh**, eighth generation owner of Meerlust, graduated from the University of Stellenbosch with a Bachelor of Arts degree majoring in French and English in 1982, before studying winemaking at Geisenheim in Germany. Hannes worked at Chateau Lafite in France and von Oetinger in Germany.

**Chris Williams** was appointed Cellar Master at Meerlust in 2004 but has worked as Assistant Winemaker for the farm since 1995. He studied Oenology at Elsenberg and gained international experience in France while working for Michel Rolland. His interest was aroused in the classical French wines from Bordeaux, Burgundy and the Rhone Valley. Chris is energized by the challenge of developing the vines at Meerlust to their next stage of maturity, while isolating and identifying specific vineyards of excellence and vinifying the grapes to their highest expression. He is assisted by Wilson Waterboer and the cellar team.

Meerlust Rubicon is their flagship wine and considered one of South Africa's premier Bordeaux Blend reds, first made in 1980. We are tasting a vertical of nine vintages including 1996, 2001, 2003, 2004, 2005, 2006, 2007, 2008 & 2009. In addition, we are tasting a cabernet sauvignon, vintage 2004, which is made infrequently, the previous time in 1993. This is the prime ingredient to the Bordeaux blend, usually making up around 60% of the wine, with merlot and cabernet franc added.

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*This tasting has never been done before and will never be done again due to the difficulty of acquiring the wines. We will taste a total of 10 Meerlust wines (9 vintages) gathered over 15 years.*

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**When:** Tuesday, September 12, @ 6:30 pm arrival; 6:45 tasting event begins.

**Where:** University of Toronto Faculty Club, 41 Willcocks Street, Toronto M5S 1C7 416 978-6325  
The Spadina streetcar stops at the corner of Willcocks and Spadina.

**Price:** \$75 members. Guests \$85

**Closing date:** Your booking or cancellation must be received by **Tuesday, September 5**. Your booking will be confirmed.

Your cheque payable to **South African Wine Society** or **Visa credit card** information will reserve your place at the tasting. If we have your credit card information on file, you may book by e-mail (without the form) to [sawsinfo@rogers.com](mailto:sawsinfo@rogers.com) Visa charges will appear as Bokke Inc.

**Note:** As a courtesy to other members, please refrain from wearing any scented products, including perfumes, colognes, after shaves or hand lotions.

# Rubicon Tasting Notes:

**1996** - 70% cab sauvignon, 20% merlot and 10% cab franc. Vivacious, translucent ruby appearance. Bramble fruit on the nose with nettles, cigar-box and anise spice. Medium-bodied with succulent acidity, red fruit and lacy tannin structure.

**2001** - 70% cab sauvignon, 20% merlot and 10% cab franc. Deep purple ink colour. A spicy tobacco leaf and cigar box bouquet. Firm tannins, youthful palate. The wine is well-balanced and has good ageing potential.

**2003** - 69% cab sauvignon, 19% merlot and 12% cab franc. Intense, opaque ruby core with cerise rim. Powerful primary nose of black currant, cigar box, smoked meat and minerals promising long maturation potential. On the palate the wine shows remarkable approachability with intense dark fruit juiciness coming from a renowned cabernet sauvignon vintage. Tannins are still structured but there is plenty of fruit density to reward further aging.

**2004** - 63% cab sauvignon, 27% merlot and 10% cab franc. Intense, opaque dark purple core with slight gradation to a bright magenta rim. The nose is complex with rich cassis and plum fruit, a pronounced muskiness with hints of star anise, creamy oak and lifted graphite and cedar aromas. The palate is rich and well structured with dense black fruit, fresh acidity and linear, satin tannins. There is a delicious, layered textural quality from the mid-palate which is very elegant and concentrated. Very complex and complete with a long finish and great persistence.

**2005** - 69% cab sauvignon, 15% merlot and 16% cab franc. An intense, opaque deep ruby colour, very slight gradation to the rim. Bright and vivacious in the glass, very youthful. The nose is brooding and restrained at this stage, yet beginning to emerge with deep, dark fruit, cassis, plum and black cherry. There is a pronounced minerality on the nose with graphite, cedar smoke and cigar box bouquet. The palate is beautifully structured, fuller bodied than some earlier vintages of Rubicon due to the intensity of the fruit and intricate tannin structure. The wine exhibits rich juiciness and savour already, but the compactness and sinewy tightness of this young wine suggest a long maturation potential. The perfectly formed, ripe tannins are densely packed and tightly woven but remain lithe and almost powdery, giving the wine a generous opulence even at this early phase of its development.

**2006** - 74% cab sauvignon, 8% merlot and 18% cab franc. Very deep, youthful colour, intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedar wood and intense spiceyness. Still very young but brooding, promising further maturation potential. The palate is full bodied, structured but packed with fresh dark fruit and rounded, linear tannins.

**2007** - 74% cab sauvignon, 15% merlot and 11% cab franc. Very deep, youthful colour, and intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedar wood and intense spiciness. Still young and still intense, promising further maturation potential. The palate is full-bodied, structured but packed with fresh dark fruit and rounded, linear tannins.

**2008** - 71% cab sauvignon, 20% merlot and 9% cab franc. Very deep, youthful colour, and intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedar wood and intense spiciness. Still young and still intense, promising further maturation potential. The palate is full-bodied, structured but packed with fresh dark fruit and rounded, linear tannins.

**2009** - 70% cab sauvignon, 20% merlot, 9% cab franc and 1% petit verdot. The 2009 Rubicon is one of the very best produced to date. A combination of almost perfect weather conditions and mature, healthy and properly sited vines has ensured a classic, expressive Rubicon. Very deep, youthful colour, and intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedar wood and intense spiciness. Still young and still intense, promising further maturation potential. The palate is full-bodied, structured but packed with fresh dark fruit and rounded, linear tannins.

## **2004 - 100% cabernet sauvignon**

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, with a long lingering finish.

# Event Registration

Meerlust Vertical Tasting  
@ Faculty Club, University of Toronto  
Tuesday, September 12 @ 6 ;30 pm

*When registering by mail, please phone or email to let us confirm your booking promptly.*

Mail to:  
SAWS  
BOX 37085 RPO, 6428 YONGE ST  
WILLOWDALE ON M2M 4J8

Enclosed find our cheque payable to *South African Wine Society* or **Visa\* credit card** information for

\_\_\_\_\_ member/s @ \$75 = \$ \_\_\_\_\_ + \_\_\_\_\_ Guests @ \$85 = \_\_\_\_\_

\* Visa charges will appear as **Bokke Inc**. If we have your credit card information on file, you may book by e-mail to [sawsinfo@rogers.com](mailto:sawsinfo@rogers.com)

Name(s) \_\_\_\_\_

Guest name(s) \_\_\_\_\_

Phone \_\_\_\_\_

Visa Card Number \_\_\_\_\_ Expiry \_\_\_\_ / \_\_\_\_

Name on card \_\_\_\_\_

We will make every effort to accommodate your food allergies or special dietary needs if you let us know in advance.

## ***WAIVER, RELEASE AND INDEMNITY***

I am participating in South African Wine Society (SAWS) events voluntarily and at my own risk. In consideration of my participation, I, for myself, my heirs, executors, administrators and assigns, hereby waive, release and forever discharge and indemnify SAWS, its organizers, volunteers, members, and the Executive Committee from any and all damages, claims and actions for any loss, liability, claim, action, costs, expenses, physical or emotional injury or death to me arising out of my participation in SAWS functions or on society grounds, howsoever caused. I am aware that SAWS does not carry any liability insurance. This waiver applies to all guests who I may bring and for whom I accept complete responsibility.

I also certify that I, and my guests are 19 years of age or older.

I also consent to the use of my/our name(s) and/or likeness through photographs or other images which SAWS may post on its website or other media.

We/I have read and understand and agree to this waiver.