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## Meerlust Rubicon Dinner, a Unique Event Tuesday, April 23, 2024 at 6:30 pm @ The U of T Faculty Club

Join us as we revisit a decade of Meerlust Rubicon (1996 – 2009) accompanied by a special menu at the U of T Faculty Club. These wines, from our original vertical tasting in September 2017, have been gracefully aging in our club cellar, and it is time that they shine and be enjoyed by our members. The Meerlust Rubicon was one of the highlights at our Agents Tasting event in March.

The vintages we have available include: 1996, 2001 2003, 2004, 2005, 2006, 2007, 2008 and 2009. Each attendee will be poured 5 separate vintages of Rubicon. Due to limited inventory of some wines, not everyone will be able to enjoy every vintage. These will be accompanied by a glass of Meerlust Cabernet Sauvignon 2004 and we will begin with a reception glass of Paul Cluver Estate Chardonnay 2020.

This is a once off opportunity to enjoy one of South Africa's classic red blends, in its prime as only SAWS members and guests can. The wines for this event will be poured as follows.

### **Reception:**

Paul Cluver Estate Chardonnay 2020

### **Dinner:**

Meerlust Rubicon:

- Glass 1 - vintage 1996 or 2001
- Glass 2 - vintage 2003
- Glass 3 - vintage 2004 or 2005
- Glass 4 - vintage 2006 or 2007
- Glass 5 - vintage 2008 or 2009

Cabernet Sauvignon 2004



# Wine Tasting Notes

## Reception:

### **Paul Cluver Estate Chardonnay 2020**

The 2020 Chardonnay Paul Cluver Estate is from three different sites, the fruit whole bunch pressed, aged in 25% new oak. It has a pretty lime and citrus peel bouquet with hints of apricot. The palate is well balanced with orange rind and fresh pear, nicely focused and the oak nicely integrated on the finish. Very fine.

## Dinner:

### **Meerlust Rubicon:**

**1996** - 70% Cabernet Sauvignon, 20% Merlot and 10% Cabernet 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% Cabernet Sauvignon, 20% Merlot and 10% Cabernet 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% Cabernet Sauvignon, 19% Merlot and 12% Cabernet 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% Cabernet Sauvignon, 27% Merlot and 10% Cabernet 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% Cabernet Sauvignon, 15% Merlot and 16% Cabernet Franc

The wine has 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% Cabernet Sauvignon, 8% Merlot and 18% Cabernet Franc

Very deep, youthfull colour, intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedarwood 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% Cabernet Sauvignon, 15% Merlot and 11% Cabernet Franc

Very deep, youthfull 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% Cabernet Sauvignon, 20% Merlot and 9% Cabernet Franc

Very deep, youthfull 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% Cabernet Sauvignon, 20% Merlot, 9% Cabernet 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 sighted 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.

## **Meerlust Cabernet Sauvignon**

**2004** - 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, with a long lingering finish.



## The Menu

### *Starter*

#### ARUGULA AND FIG SALAD

With Crumbled Ontario Goat Cheese, Roasted Pecans, Red Onion, and Canadian Maple and Balsamic Vinaigrette

### *Entrée* \*

#### AAA 8 OZ. BEEF TENDERLOIN

With Red Wine Jus, Potato and Chive Croquette, Garlic Fried Spinach

OR

#### HOUSE-MADE POTATO GNOCCHI

With Roasted Forest Mushrooms, Basil Pesto, Toasted Pine Nut Crumble, Creamy Ontario Goat Cheese

*\*Please advise of your choice of Entrée when booking. Default choice is Beef Tenderloin.*

### *Deserts*

#### CRÈME BRULÉE

(Vanilla Custard, Caramelized Sugar Crust, Field Berries)

We will make every effort to accommodate your food allergies or special dietary needs if requested.



## When & Where

**When:** Tuesday, April 23 @ 6:30 pm. (Doors open 6:30 pm, dinner starts at 7:00 pm)  
**Where:** University of Toronto Faculty Club, 41 Willcocks Street, Toronto, Ontario M5S 1C7. (416 978-6325).  
The Spadina streetcar stops at the corner of Willcocks and Spadina.

**Price:**

Members. \$125.  
Guests. \$140.

**Closing date:** Your booking or cancellation MUST be received by **Monday, April 15** Your E transfer confirmation from your bank will be your **only** confirmation. If we are unable to accommodate your registration due to our **capacity limit**, you will be notified and a full refund will be offered.

Your cheque payable to *South African Wine Society* or **Interac E-transfer-payment** payable to [sawsinfo@rogers.com](mailto:sawsinfo@rogers.com) will reserve your place at the event.

**Note:** If you will be paying by cheque, please advise us in advance by sending an email to SAWS ([sawsinfo@rogers.com](mailto:sawsinfo@rogers.com)) such that we can reserve your place(s).

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

**PLEASE!** Try to arrive no earlier than 6:30 pm as it impedes the wine pouring and event preparation.

# Event Registration if paying by cheque

Meerlust Rubicon Dinner, a Unique Event

Tuesday, April 23, 2024

U of T Faculty Club @ 6:30 pm

When registering by mail, please advise us by **email** so we can 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*.

\_\_\_\_\_ member/s @ \$125;

\_\_\_\_\_ guests/s @ \$140

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

Phone \_\_\_\_\_

### ***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.