

Oldenburg Vineyards Rhodium 2012

The Oldenburg Vineyards Rhodium 2012 has a radiant, carmine colour. Blackcurrants, herbs and aromatic wood smoke mark the nose. This is followed in the mouth by ripe raspberries and caramel giving the wine a great finesse. The tannins are already accessible making the wine smooth and fleshy.

variety : Merlot | 53% Merlot, 40% Cabernet Franc, 7% Malbec

winery : Oldenburg Vineyards

winemaker : Simon Thompson

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.8 g/l pH : 3.54 ta : 5.8 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous

pack : Bottle **size :** 750ml **closure :** Cork

2011 IWSC Silver

2010 IWC Gold

Derek Smedley MW 93

ageing : It is multi-faceted and complex and should become even more rewarding when aged.

Rhodium is a very rare metal. South Africa produces most of the world's production. It is used in premium jewellery and as a catalyst for processes which are essentially sustainable. Rhodium embodies the attributes of this wine: it's of South African origin, very low production and premium orientation.

The Rhodium 2012 is a blend of Merlot (53%), Cabernet Franc (40%) and Malbec (7%) and produces an elegant and refined wine, expressive of its unique terroir.

in the vineyard : Rhodium is a very rare metal. South Africa produces most of the world's production. It is used in premium jewellery and as a catalyst for processes which are essentially sustainable. Rhodium embodies the attributes of this wine: it's of South African origin, very low production and premium orientation.

Oldenburg Vineyards Rhodium 2011 is a blend of Merlot (40%), Cabernet Franc (34%), Cabernet Sauvignon (11%), Malbec (8%) and Petit Verdot (7%) and produces an elegant and refined wine, expressive of its unique terroir.

in the cellar : Bunch and berry sorting : By hand
Crushing and destemming : Delicate processing
Pump overs : 3 times per day
Cold soak : 3 days
Wood maturation : 19 months in 300L French oak barrels, 50% new

