

Oldenburg Rondekop Series Rhodium 2015

A deep and intense red-purple hue can be seen in this wine. Blackcurrants and raspberries characterize the nose, with wood contribution discernible from a whiff of pimento. A smooth, seamless palate, laden with berry fruits. The Cabernet Franc component brings acidity and balance to the lush, luxurious Merlot. A firm structure of fine, well-integrated tannins surround the luscious, opulent core.

variety : Merlot | 70% Merlot, 30% Cabernet Franc

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14.63 % vol rs : 3.8 g/l pH : 3.55 ta : 5.7 g/l

type : Red **style :** Dry

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

The Rondekop Series wines represent a small selection of the best barrels - either single cultivar or a blend - from our iconic Rondekop hill. We believe there are 8 Natural Elements which uniquely impact our vineyards, creating quintessential wine producing conditions. At the center of it all is our perfectly round hill, Rondekop: the 8th natural element. Rhodium is a precious metal, used in the making of luxury jewellery. 80% of all Rhodium is mined in South Africa. Oldenburg's proprietor - Adrian Vanderspuy - has long been interested and involved in precious metals. To his mind, there is no better analogy for the incredible potential of South African wines - and specifically the wines of Rondekop.

about the harvest: Grapes were hand-picked and delicately sorted before crushing.

in the cellar : Grapes were hand-picked and delicately sorted before crushing. Prior to fermentation, grapes were cold-soaked for three days before fermentation was initiated. Wines were matured for 20 months in 300l French oak barrels. Wood regime: 100% new oak.

