

## Oldenburg Vineyards Rhodium 2015

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

