

## Oldenburg Rondekop Series Stone Axe 2016

The wine has a purple-red colour, an indication of its obvious youth. Opulent, ripe fruit reminiscent of a variety of berries best describes the nose, with a delicate hint of lemongrass. The wood presents itself as an aroma of lightly toasted almonds. Rich, incredibly luscious palate with supple, already soft tannins. This is an immensely well-structured wine - opulent and lush, quite big, with refined elegance.

**variety** : Shiraz | 100% Syrah

**winery** : Oldenburg Vineyards

**winemaker** : Nic Van Aarde

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.43 % vol **rs** : 3.1 g/l **pH** : 3.59 **ta** : 5.7 g/l

**type** : Red

**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. Several stone axes have been found on Rondekop itself. These stone axes are from an early Stone Age, estimated to be at least 100,000 years old. Knowing that early humans lived and hunted on Rondekop adds to the mystical nature of our valley. In this special place, we planted our Syrah vineyard blocks.

**in the vineyard** : The 2016 vintage was a challenging one, with warm conditions from the end of October 2015 through late January 2016 restricting vine growth, leading to reduced bunch weights. The dry conditions helped ensure excellent grape quality, with smaller berry sizes bringing concentrated flavour and colour. Judicious irrigation and soils with excellent water holding capacity ensured our vineyards avoided water stress.

**about the harvest**: Grapes were hand-picked, with bunches and berries carefully sorted by hand.

18 February 2016 at 24.5° Balling.

**in the cellar** : Grapes were hand-picked, with bunches and berries carefully sorted by hand. Crushing and destemming was delicately handled, with grapes being coldsoaked for 3 days before fermentation. Wines were matured for 20 months in 300l French oak barrels. Wood regime as follows: 50% new oak and 50% 2nd fill barrels.

Maturation : 20 months in 300l French oak barrels.

Production : 1024 bottles

