

Oldenburg Rondekop Per Se 2016

The wine presents a regal, deep purple colour in the glass. A marriage of fruit showcases the many deep layers that this lush wine possesses. The nose carries full-bodied aromas of plums, prunes, brambles, blueberries, violets and mulberries. The palate boasts the same fruit and more, with layers of red cherries, pine nuts, rosemary and lavender. Elegant and complex, this wine has a backbone of plush tannins and a zesty acidity. This is a wine that can be enjoyed already, yet guarantees great ageability.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.0 g/l pH : 3.56 ta : 5.9 g/l

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

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. Per Se is Latin for 'in and of itself'. Given the ideal growing conditions, this Cabernet Sauvignon earns its name with pride and conviction. Various elements keep the sunny aspect of the hill cooler during the day, and combined with cooler night time temperatures allow for slow ripening and development of the perfect flavour spectrum in the grapes.

in the vineyard : The 2016 vintage was a challenging one; warm conditions from the end of October through to late January 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 and helped us to produce another fantastic harvest.

about the harvest: Grapes were harvested.
Harvest: 24 March 2016 at 24.5° Balling.

in the cellar : Grapes were harvested and sorted carefully by hand, and cold-soaked for 3 days before inoculation with NT112. Fermentation temperatures were kept under 28°C throughout. Ten barrels showing exceptional quality and potential were selected and left to age for 24 months to create the Rondekop Per Se 2015. Wood regime: 50% new oak and 50% 2nd fill barrels.

