

Oldenburg Rondekop Series Rhodium 2016

Showing a deep, luxurious garnet colour, this wine promises a complexity and lushness. Shy at first, the inviting nose opens in the glass and the wine unfolds to deliver waves of sandalwood, blackcurrant, violets, nutmeg, cherry tobacco, rosemary and lavender. Hints of liquorice and juicy black fruit follows through on the palate, with mouth-watering acidity and plushy tannins. Braised plums, brambles and luscious cherries complete the flavour profile.

variety : Merlot | 60% Merlot, 20% Cabernet Franc, 10% Malbec, 10% Petit Verdot

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.4 g/l pH : 3.47 ta : 5.9 g/l

type : Red **style :** Dry

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

ageing : A fabulous wine that will benefit from ageing for another 10 - 12 years at the very least.

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.

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: Harvested: February 2016 at 24.5° Balling

in the cellar : Hand-sorting of bunches and berries with delicate handling throughout. Grapes were cold-soaked for three days before fermentation was initiated. Pump overs were done 3 times per day for the best colour extraction. Wines matured for 18 months in 100% new French oak.

