

## Oldenburg Rondekop Series Rhodium 2017

The wine displays a medium ruby red colour in the glass. On the nose, tomato leaf, thyme red pepper and cloves lead the way. A dazzling display of dark cherries, redcurrants and baking spices create delectable savoury aromas on the palate. Supported by fine, grainy tannins and a scrumptious acidity, this wine lingers on the finish like the final note of an epic opera.

**variety :** Merlot | 60% Merlot, 40% Cabernet Franc

**winery :** Oldenburg Vineyards

**winemaker :** Nic Van Aarde

**wine of origin :** Stellenbosch

**analysis :** alc : 14.3 % vol    rs : 1.7 g/l    pH : 3.52    ta : 5.7 g/l

**type :** Red    **style :** Dry

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

**ageing :** A brilliant wine that can undeniably develop for another 10-12 years.

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.

A true mastery of the Right-Bank-Bordeaux style, the Rhodium 2017 showcases the supreme characteristics of its two components: Merlot and Cabernet Franc.

**in the vineyard :** A challenging season led to a smaller - but exceptional - harvest at Oldenburg Vineyards, even with the vintage being the second consecutive very dry season. Conditions led to healthy, high-quality grapes which produced wines of exceptional quality. Due to the dry conditions, smaller grape berries were produced, with more concentrated colour and flavour.

**about the harvest:** The grapes were hand picked in the morning and stored in a cool room overnight.

Harvest Date: February 2017 at 24 - 24.5° Balling

**in the cellar :** The bunches were destemmed, crushed and sorted by hand on a sorting table. Grapes were then cold soaked for 3 days. Pump-overs were done 1-3 times per day. Malolactic fermentation was completed in the barrel and wines were bottled in November 2018.

