

Oldenburg Rondekop Per Se 2017

This precious wine showcases a deep ruby colour in the glass. The nose is an elegant display of violets, lavender brambles, with pine nuts reigning supreme. On the palate - a muscular arrangement of blackcurrants, cassis black pepper and aniseed. The composition of this phenomenal wine is matched by the complexity of the wood integration that displays in the fine layers of vanilla and sandalwood found on the palate. The Per Se possesses a juicy mouth-feel, with bold tannins, a luscious acidity and a finish that lasts and lasts.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14.1 % vol rs : 2.5 g/l pH : 3.58 ta : 5.8 g/l

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

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

ageing : The perfect wine for that special occasion, with an ageing potential of 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. 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 : 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: Grapes were harvested.
Harvest: March 2017 at 24.5° Balling.

in the cellar : The grapes were hand picked in the morning and stored in a cool room overnight. 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 took place in the barrel. Bottled: November 2018.

