

Oldenburg Rondekop Series Stone Axe 2018

A deep, royal purple shows in the glass. The nose is filled with typical notes we have come to associate with this phenomenal wine, including white chocolate, lavender, jasmine and red pepper, with vanilla, tobacco and sandalwood expressing delicate oaking. The palate shows a slight sweet toffee note, along with mocha and a delicious smokiness. An infinitely long finish is matched by an opulent acidity, with plushy tannins demonstrating a longevity that will develop over the next decade.

variety : Shiraz | 100% Syrah

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14.38 % vol rs : 1.8 g/l pH : 3.68 ta : 5.8 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 2018 vintage saw a smaller crop; a caveat of high quality, despite challenging conditions due to the prolonged drought. The dry weather conditions were advantageous, with healthy vines and little to no pests or diseases. The Banghoek Valley (and the Oldenburg Vineyards site, in particular) sees annual rainfall above that of the adjacent areas - and this vintage was no exception. Combined with measured irrigation, our vineyards were not as severely affected by the drought. Berries were smaller, with concentrated colour and flavor intensity. The cooler nighttime temperatures allowed for even ripening and flavour development of the wines.

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

Harvested: 13 February 2018 at 24.7° Balling

in the cellar : Grapes were harvested and sorted carefully by hand, and cold-soaked for 3 days before fermentation was initiated. Pump overs were performed three times daily. Wines were matured for 14 months in 300L French oak barrels of which 43% were new.

