

Oldenburg Rondekop Rhodium 2018

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

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.

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

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 2019.

