

Oldenburg Rondekop Per Se 2019

This wine needs no introduction. The intention was to deliver the best possible rendition of Cabernet Sauvignon, and that pursuit of perfection is within reach on this stellar example. The colour of the Per Se is a deep ruby, with a darker core. The beauty of this wine lies in the elegance of aromas and flavours. Subtle vanilla pod, reminiscent of Crème Brûlée, cedar wood and lavender-like floral notes. Additionally, aromas of rose petals, liquorice, oyster shell and cloves add complexity to the nose. The palate compliments the nose with a mouth-watering acidity and phenomenal tannin structure. A long, lingering finish of cigar box and blackcurrant leaf make for a divine tasting experience.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 13.7 % vol rs : 2.4 g/l pH : 3.4 ta : 6.8 g/l

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

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

2023 Decanter Award - Silver

2022 Platter's Wine Guide - 5 Stars

2021 Old Mutual Trophy Wine Show - American Express Trophy

ageing : This wine will reward the patient pundit and should develop spectacularly over the next 13 - 18 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.

about the harvest: 20 March 2018 at 23.7° Balling

in the cellar : Grapes were hand-harvested and sorted carefully by hand and stored in a cool room overnight., They were then cold soaked for 5 days before fermentation was initiated. Pump overs were performed up to three times daily. Malolactic conversion was in barrel. Barrels from a single vineyard were selected and blended prior to bottling. Wines were matured for 18 months in 225l and 300l French oak barrels in 40% new oak.

