

Oldenburg Rondekop Rhodium 2019

With Cabernet Franc as the dominant cultivar, it really is shining in this gorgeous Right-bank Bordeaux blend. It has a lovely deep ruby colour in the glass, and the aromas practically jump out of the glass. Rhubarb, brambles and dried cranberries are plentiful on the fruit spectrum, with simultaneous notes of lavender, rosemary and thyme bringing a generous piquant characteristic. The palate showcases a delightful mouth-feel with a juicy acidity and a lavishly long finish. Blackcurrant, star anise, roasted chilli and cayenne pepper round off a brilliant tasting experience.

variety : Cabernet Franc | 60% Cabernet Franc, 30% Merlot, 10% Cabernet Sauvignon

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 13.77 % vol rs : 3.2 g/l pH : 3.5 ta : 5.8 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.

in the vineyard : While winter had a late start, it was characterized by good rainfall, leading to an even bud break. A turbulent start to flowering season improved towards the onset of summer. Warmer weather in November contributed to even vineyard growth. A moderate January and February was followed by an initially hot February, while cool and wet conditions dominated from the end of February through March, creating challenging harvest conditions. Despite the wetter conditions, our microclimate allowed the grapes to achieve ideal ripeness.

in the cellar : 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 5 days. Pump-overs were done 1-3 times per day. Malolactic conversion took place in the barrel. The wine was bottled in November 2020.

