

Oldenburg Rondekop Rhodium 2021

This wine displays as a vibrant ruby red in the glass. It showcases a generous nose with fruity, herbal and floral characteristics; manifesting in notes of cranberries, sage and thyme in addition to lavender, fresh rose petals and a black cherry core. The palate is stunningly vivacious in its softness and elegance that is typical of the Banghoek Valley. A fine, powdery tannin with a tight acidity creates the framework for a wine that over-delivers in the subtlety of its aromatics.

variety : Cabernet Franc | 55% Cabernet Franc, 35% Merlot & 10% Cabernet Sauvignon

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14.8 % vol rs : 2.6 g/l pH : 3.57 ta : 5.9 g/l

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

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

2025 Robert Parker Wine Advocate - 95 points

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 : Moderate weather throughout the 2021 growing season and harvest time resulted in slower ripening, with berries developing exceptional colour and flavour. Harvest started two weeks later than usual due to unusually cool weather conditions. Notably, water resources were also replenished following the recent drought, which contributed to fantastic vine growth, bunch numbers and exceptional berry sizes at Oldenburg Vineyards.

about the harvest: Harvest: 4 March to 31 March 2021

in the cellar : The grapes were hand-picked in small lug boxes and stored in a cool room overnight. Grapes were destemmed and sorted meticulously by hand on a sorting table. The Cabernet Franc and Merlot were processed as whole berries, whilst the Cabernet Sauvignon was crushed. A cold soak was done for 4-5 days. Punch downs were done 1-3 times per day. The wine was racked twice during fermentation and barrels were selected and blended 3 months prior to bottling, which occurred in December 2022.

