

Oldenburg Rondekop Per Se 2021

At first the subtle character of the wine is understated; yet with more exposure to oxygen and a splash of time, this Cabernet begins to unfold its wings. On the nose, a generous helping of black plums and juniper berries take the centre-stage, with liquorice following. On the palate this Cabernet surprises with its subtlety and elegance of structured, yet chalky tannins and a vibrant acidity. The taste of cardamom, lavender and bay-leaf contribute some spicy characteristics to the wine. Additional flavours of calamata olives, with cherry tobacco and vanilla linger on the delightfully long finish

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : **alc** : 14.64 % vol **rs** : 2.9 g/l **pH** : 3.61 **ta** : 5.9 g/l

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

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

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.

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: 25 - 29 March 2021 at 24.4° 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. The wines were barrel selected and blended 3 months prior to bottling. Wines were matured for 18 months in 225L French oak barrels in 35% new oak.

