

## Rondekop Per Se 2022

At first, the wine's quiet confidence is understated, but with a swirl of oxygen and a little time, its true character unfurls. Aromas of black and red cherries, plums, and violets rise gracefully, supported by dried rose petals, cedarwood, and a whisper of graphite. The palate is vibrant and poised, with a juicy core of dark cherry and mulberry carried by fresh acidity and fine, chalky tannins. Hints of vanilla pod, nutmeg, and dried oregano add depth, while notes of dark chocolate and a savoury touch of bay leaf linger on a long, focused finish.

**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 **taste** : Herbaceous

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

John Platter - Best Cabernet Sauvignon and 5 Stars

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** : Stellenbosch, in general, played host to a perfect winter, with steady cold units being accumulated through to the end of August with even rainfall throughout the winter. The good winter cold led to a particularly even bud break. Spring was cool and dry, which favoured the flowering and fruit set for the vintage. Good summer rainfall meant the vigour needed to be kept in check. Despite a relatively hot and dry ripening period, temperatures were kept moderate due to our higher altitude and ultimately led to an exceptionally good harvest with great sugar accumulation.

**about the harvest**: Grapes were hand-harvested into small lug boxes and stored in a cool room overnight.

22 March 2022 at 24° Balling

**in the cellar** : The grapes were bunch sorted, de-stemmed and then berry sorted before being crushed and pumped to Stainless steel tanks for fermentation. 5 days of cold soaking followed by a spontaneous wild yeast fermentation. 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 52% new oak. No fining or filtration was done before bottling.

