

Rondekop Rhodium 2022

A deep garnet hue hints at the intensity to come. The nose opens with cassis, bay leaf, and dried thyme, layered with lavender, fennel, and a delicate lift of star anise. Subtle notes of pencil shavings and cedarwood speak to the elevated slopes and rocky soils of Rondekop. Hints of goji berry and earthy root vegetables add intrigue. On the palate, Rhodium 2022 is composed and finely structured, with well-integrated tannins and bright acidity. Its layered complexity unfolds with grace, revealing both aromatic finesse and savoury depth. A wine that reflects its origin with quiet confidence and lasting clarity.

variety : Cabernet Franc | 55% Merlot, 45% Cabernet Sauvignon

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14.18 % vol rs : 2.9 g/l pH : 3.59 ta : 5.8 g/l

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

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 : 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: The grapes were hand-harvested in small lug boxes and cooled overnight.

10 and 22 March 2022 at 24° Balling

in the cellar : Bunches were meticulously sorted before destemming, followed by individual berry sorting to ensure optimal fruit quality. Fermentation took place in stainless steel tanks after a five-day cold soak, with spontaneous fermentation initiated by wild yeasts. Gentle pump-overs and occasional rack-and-returns were employed 1–3 times daily to manage extraction. Malolactic conversion occurred in barrel. After 18 months of maturation in 225L French oak barrels (40% new), the individual components were carefully selected and blended three months prior to bottling. The wine was bottled unfiltered and unfiltered to preserve purity and texture.

