

# OLDENBURG

## VINEYARDS



### PER SE

2017

#### RONDEKOP SERIES

COMPOSITION	100% Cabernet Sauvignon
HARVEST	March 2017 at 24.5° Balling
TECHNICAL DATA	ALC 14.1%   RS 2,5g/L   TA 5,8g/L   pH 3.58
MATURATION	19 months in 78% new 300L French oak barrels
PRODUCTION	3 223 bottles

*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 8<sup>th</sup> 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 nighttime temperatures allow for slow ripening and development of the perfect flavour spectrum in the grapes.*

#### WINEMAKING / MATURATION

The 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 3 days. Pump-overs were done 1-3 times per day. Malolactic fermentation took place in the barrel. Bottled: November 2018.

#### TASTING NOTES

This precious wine showcases a deep ruby colour in the glass. The nose is an elegant display of violets, lavender brambles, with pine nuts reigning supreme. On the palate - a muscular arrangement of blackcurrants, cassis black pepper and aniseed. The composition of this phenomenal wine is matched by the complexity of the wood integration that displays in the fine layers of vanilla and sandalwood found on the palate. The Per Se possesses a juicy mouth-feel, with bold tannins, a luscious acidity and a finish that lasts and lasts. The perfect wine for that special occasion, with an ageing potential of another 10-12 years.

#### VINTAGE CONDITIONS

A challenging season led to a smaller - but exceptional - harvest at Oldenburg Vineyards, even with the vintage being the second consecutive very dry season. Conditions led to healthy, high-quality grapes which produced wines of exceptional quality. Due to the dry conditions, smaller grape berries were produced, with more concentrated colour and flavour.

Updated at Vintage Release Tasting, 09.06.2020.  
Tasted by Nic van Aarde, Stefan Reinmuth and Amos Sobashe

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