

OLDENBURG

VINEYARDS



RHODIUM

2017

RONDEKOP SERIES

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| COMPOSITION | 60% Merlot, 40% Cabernet Franc |
| HARVEST | February 2017 at 24 - 24.5° Balling |
| TECHNICAL DATA | ALC 14.3% RS 1,7g/L TA 5,7g/L pH 3.52 |
| MATURATION | 19 months in 70% new 300L French oak barrels |
| PRODUCTION | 2 870 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 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.

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 was completed in the barrel and wines were bottled in November 2018.

TASTING NOTES

A true mastery of the Right-Bank-Bordeaux style, the Rhodium 2017 showcases the supreme characteristics of its two components: Merlot and Cabernet Franc. The wine displays a medium ruby red colour in the glass. On the nose, tomato leaf, thyme red pepper and cloves lead the way. A dazzling display of dark cherries, redcurrants and baking spices create delectable savoury aromas on the palate. Supported by fine, grainy tannins and a scrumptious acidity, this wine lingers on the finish like the final note of an epic opera. A brilliant wine that can undeniably develop for 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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