

OLDENBURG

VINEYARDS



Per Se
2015

RONDEKOP SERIES

COMPOSITION	Cabernet Sauvignon 100%
HARVEST	25 February 2015 at 25.0° Balling
TECHNICAL DATA	ALC 14.2% RS 3.63g/l TA 5.9g/L pH 3.66
MATURATION	24 months in 300l French oak barrels
PRODUCTION	3 977 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.

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.

WINEMAKING / MATURATION

Hand-sorting of bunches and berries with delicate handling throughout. Grapes were cold-soaked for three days before fermentation was initiated. Pump overs were done 3 times per day for the best colour extraction. Wines were matured for 20 months in 100% new French oak barrels for added elegance.

TASTING NOTES

A brick-red colour spectrum meets the eye. This Cabernet jumps out of the glass with a pronounced herbal aroma, dried peach and hints of vanilla. The palate is packed with red berry and fruit flavours. Tannins are melt-in-the-mouth soft, but structured enough to allow ageing of 20 years or more. This virile, succulent wine is a textbook example of what Cabernet Sauvignon is all about.

VINTAGE CONDITIONS

The 2015 vintage is widely considered to be the best ever for South African wines. Cooler conditions throughout February allowed for slow, even ripening early in the season, contributing towards consistent colour and flavour development – especially in red cultivars. Warm and dry conditions before harvest accelerated ripening, producing grapes of the highest quality. Judicious irrigation and soils with excellent water holding capacity ensured the vines avoided water stress and allowed for a great vintage.

Updated at Annual Tasting, 26.04.2019.
Tasted by Nic van Aarde, Stefan Reinmuth and Julia de Beer

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