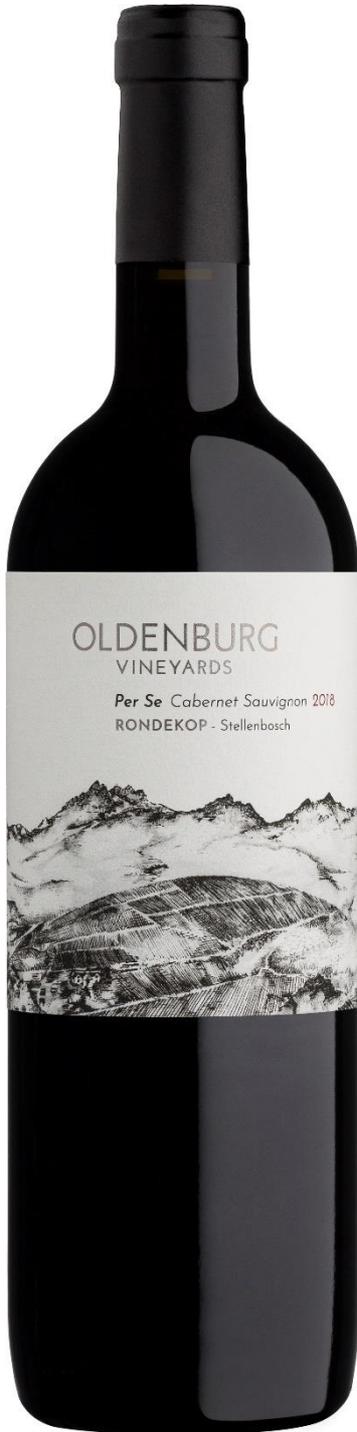


OLDENBURG

VINEYARDS



PER SE

2018

RONDEKOP SERIES

COMPOSITION	100% Cabernet Sauvignon
HARVEST	14 March 2018 at 24,2° Balling
TECHNICAL DATA	ALC 14% RS 2,3 g/L TA 5,9 g/L pH 3.57
MATURATION	18 months in 63% new 300 L French oak barrels
PRODUCTION	2 318 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 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 conversion took place in the barrel. Aged for 18 months in 300L French oak barrels (63% new). Bottled: November 2019.

TASTING NOTES

The Per Se 2018 is, in and of itself, a transcendent wine. Unveiling a dark ruby core in the glass, the wine showcases an understated elegance. On the nose: brambles, juniper berries and plums, alongside rosemary, lavender and vanilla. The palate delivers tobacco, blackcurrant, and cinnamon. The tannins are grippy; the acidity carries the fruit and collectively provides great length on the finish. This wine will reward cellaring for 12 - 15 years, but its brilliance is already evident.

VINTAGE CONDITIONS

The 2018 vintage saw a smaller crop; a caveat of high quality, despite challenging conditions due to the prolonged drought. The dry weather conditions were advantageous, with healthy vines and little to no pests or diseases. The Banghoek Valley (and the Oldenburg Vineyards site, in particular) sees annual rainfall above that of the adjacent areas - and this vintage was no exception. Combined with measured irrigation, our vineyards were not as severely affected by the drought. Berries were smaller, with concentrated colour and flavor intensity. The cooler nighttime temperatures allowed for even ripening and flavour development of the wines.

Updated at Vintage Release Tasting, 25.01.2021.
Tasted by Nic van Aarde, Stefan Reinmuth and Amos Sobashe

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