

OLDENBURG

VINEYARDS



RHODIUM

2018

RONDEKOP SERIES

HARVEST	55% Cabernet Franc, 45% Merlot
COMPOSITION	27 Feb. 2018 - Cabernet Franc / 15 March 2018 - Merlot
TECHNICAL DATA	ALC 14% RS 2,5g/L TA 5,6g/L pH 3.51
MATURATION	18 months in 55% new 300L French oak barrels
PRODUCTION	3 700 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. Bottled: November 2019.

TASTING NOTES

For the first time in the history of the Rhodium, Cabernet Franc becomes the dominant cultivar of the blend, and the result is truly spectacular. The wine shows a deep ruby-red colour in the glass. On the nose, you will find redcurrants, juniper berries and blackcurrant leaf. Spices like nutmeg, cinnamon and mustard seed showcase the depth of aromas, rounded off by cigar box, coconut and vanilla. The palate is just as inviting with green bell pepper, peppadew, cloves and toast. Wood integration is sublime; tannins are velvety soft, and the acidity is juicy. A stunning wine that will mature well for another 10-15 years.

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: 17.02.2021.
Tasted by Nic van Aarde, Stefan Reinmuth and Amos Sobashe

T +27 (0)21 885 1618 | F +27 (0)21 885 2665 | E tastingroom@oldenburgvineyards.com

Oldenburg Vineyards (Pty) Ltd, Zevenrivieren Road, Banghoek Valley, Stellenbosch | PO Box 2246, Dennesig, 7607

www.oldenburgvineyards.com