

# OLDENBURG

## VINEYARDS



## STONE AXE

2020

### RONDEKOP SERIES

COMPOSITION	100% Syrah
HARVEST	18 February 2020 at 22.4° Balling
TECHNICAL DATA	ALC 14.6%   RS 1.9g/L   TA 5.1g/L   pH 3.63
MATURATION	16 months in French oak barrels and Austrian Foudre (46% New)
PRODUCTION	3 852 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. Several stone axes have been found on Rondekop itself. These stone axes are from an early Stone Age, estimated to be at least 100,000 years old. Knowing that early humans lived and hunted on Rondekop adds to the mystical nature of our valley. In this special place, we planted our Syrah vineyard blocks.*

### WINEMAKING / MATURATION

Grapes were harvested from a single high-altitude vineyard on Rondekop. The grapes were hand-picked in lug boxes and stored in a cool room overnight. 18% of grapes were whole bunch fermented and 82% were fermented as whole berries. The must was foot stomped and naturally fermented. 1-3 soft punch downs were done per day and the wine was racked 3 times during fermentation. The wine was aged for 16 months in a combination of 300L and 500L French oak barrels and a new 2500L Austrian foudre.

### TASTING NOTES

This Stone Axe shows a lush deep purple colour in the glass. Elegant aromas of black plums, blackcurrant and bramble are found in abundance. In addition, beautiful floral notes of violets and lavender are found alongside liquorice, caramel and a touch of smokey cedar. The palate shows a fuller body compared to previous vintages, with matching dark fruit characters. Additionally, baking spices, cloves and nutmeg add a savoury complexity to the wine. A juicy and lingering finish rounds off this beautiful wine that will mature spectacularly for another 13 - 15 years.

### VINTAGE CONDITIONS

The 2020 season brought another exceptional harvest. The winter months saw good rainfall - only slightly less compared to the previous year. Spring brought ideal conditions, leading to even bud-break and homogenous shoot growth. The summer ripening period was consistent and moderate, and without heat spikes, bringing about uniform flavour development and phenolic ripeness in the grapes.

Updated: 18.07.2022.  
Tasted by Nic van Aarde & Stefan Reinmuth

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