



OLDENBURG VINEYARDS

Rhodium 2013

Rhodium is an extremely rare metal. South Africa produces most of the world's production. It is used in premium jewellery and as a catalyst for processes which are essentially sustainable. Rhodium embodies the attributes of this wine: it's of South African origin, very low production and premium orientation.

The Rhodium 2013 is a blend of Merlot (75%), Cabernet Franc (15%) Petit Verdot (5%) and Malbec (5%) and produces an elegant and refined wine, expressive of its exceptional terroir.

Winemaking

Bunch and berry sorting	: By hand
Crushing and destemming	: Delicate processing
Pump overs	: 3 times per day
Cold soak	: 3 days
Wood maturation	: 19 months in 300L French oak barrels, 50% new

Wine Analysis

Alcohol %	: 14 %
pH	: 3.56
Total acidity	: 5.5 g/l
RS	: 3.2 g/l
Total SO ²	: 95

Tasting Notes

Black fruit and mint introduces the nose of this multi-faceted wine with savoury undertones. Well-integrated oak shows as light caramel aromas with great understated power, beautiful elegance and raw finesse. The palate shows seductive minerality and delicious juiciness.