

OLDENBURG VINEYARDS



RHODIUM 2015

RONDEKOP SERIES

COMPOSITION	70% Merlot, 30% Cabernet Franc
HARVEST	26 and 19 February 2015 at 26.0° Balling
TECHNICAL DATA	ALC 14.63% RS 3.8g/l TA 5.7g/L pH 3.55
MATURATION	20 months in 300l French oak barrels
PRODUCTION	2 555 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.

Rhodium is a precious metal, used in the making of luxury jewellery. 80% of all Rhodium is mined in South Africa. Oldenburg's proprietor - Adrian Vanderspuy - has long been interested and involved in precious metals. To his mind, there is no better analogy for the incredible potential of South African wines - and specifically the wines of Rondekop.

WINEMAKING / MATURATION

Grapes were hand-picked and delicately sorted before crushing. Prior to fermentation, grapes were cold-soaked for three days before fermentation was initiated. Wines were matured for 20 months in 300l French oak barrels. Wood regime: 100% new oak.

TASTING NOTES

A deep and intense red-purple hue can be seen in this wine. Blackcurrants and raspberries characterize the nose, with wood contribution discernible from a whiff of pimento. A smooth, seamless palate, laden with berry fruits. The Cabernet Franc component brings acidity and balance to the lush, luxurious Merlot. A firm structure of fine, well-integrated tannins surround the luscious, opulent core.

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 colour and flavour development - especially in red cultivars. Warm and dry conditions prior to harvest accelerated ripening, producing grapes of the highest quality. Judicious irrigation and soils with excellent water holding capacity ensured the vines avoided water stress.

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