

OLDENBURG

VINEYARDS



PER SE
2015

RONDEKOP SERIES

COMPOSITION	100% Cabernet Sauvignon
HARVEST	25 February 2015 at 25.0° Balling
TECHNICAL DATA	ALC 14.2% RS 3.63g/l TA 5.9g/L pH 3.66
MATURATION	24 months in 300l French oak barrels
PRODUCTION	3 977 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 night time temperatures allow for slow ripening and development of the perfect flavour spectrum in the grapes.

WINEMAKING / MATURATION

Grapes were harvested and sorted carefully by hand, and cold-soaked for 3 days before inoculation with NT112. Fermentation temperatures were kept under 28°C throughout. Ten barrels showing exceptional quality and potential were selected and left to age for 24 months to create the Rondekop Per Se 2015.

Wood regime: 50% new oak and 50% 2nd fill barrels.

TASTING NOTES

A brick-red colour spectrum meets the eye. This Cabernet jumps out of the glass with a profound herbal aroma, dried peach and hints of vanilla. The palate is packed with red berry and red fruit flavours. Tannins are melt-in-the-mouth soft, but structured enough to allow ageing of 20 years or more. This virile, succulent wine is a textbook example of what Cabernet Sauvignon is all about..

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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