



STONE AXE 2016

RONDEKOP SERIES

COMPOSITION	100% Syrah
HARVEST	18 February 2016 at 24.5° Balling
TECHNICAL DATA	ALC 14.43% RS 3.1g/l TA 5.7g/L pH 3.59
MATURATION	20 months in 300l French oak barrels
PRODUCTION	1 024 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.

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 hand-picked, with bunches and berries carefully sorted by hand. Crushing and destemming was delicately handled, with grapes being cold-soaked for 3 days before fermentation. Wines were matured for 20 months in 300l French oak barrels.

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

TASTING NOTES

The wine has a purple-red colour, an indication of its obvious youth. Opulent, ripe fruit reminiscent of a variety of berries best describes the nose, with a delicate hint of lemongrass. The wood presents itself as an aroma of lightly toasted almonds. Rich, incredibly luscious palate with supple, already soft tannins. This is an immensely well-structured wine – opulent and lush, quite big, with refined elegance.

VINTAGE CONDITIONS

The 2016 vintage was a challenging one, with warm conditions from the end of October 2015 through late January 2016 restricting vine growth, leading to reduced bunch weights. The dry conditions helped ensure excellent grape quality, with smaller berry sizes bringing concentrated flavour and colour. Judicious irrigation and soils with excellent water holding capacity ensured our vineyards avoided water stress.