



## Oldenburg Vineyards Rhodium 2011

Rhodium is a very 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.

Oldenburg Vineyards Rhodium is a blend of Merlot (40%), Cabernet Franc (34%), Cabernet Sauvignon (11%), Malbec (8%) and Petit Verdot (7%) and produces an elegant and refined wine, expressive of its unique 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	: 3.40
Total acidity	: 5.7g/l
RS	: 2.2g/l

### Tasting Notes

The deep opaque, plum-red colour is indicative of great extraction. Potent blackberry aromas on the nose are further enhanced by whiffs of green herbs, lead pencil, stewed apricots and smoky barbecue. The muscular, but integrated tannins, fleshes out the mid palate and adds great structure. Dense and rich with flavours of ripe dark fruits and freshly chopped herbs. The wine is full bodied and elegant, with the potential to age gracefully for at least 8 years from vintage.