



## Oldenburg Vineyards Rhodium 2012

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.

The Rhodium 2012 is a blend of Merlot (53%), Cabernet Franc (40%) and Malbec (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	: 3.54
Total acidity	: 5,8 g/l
RS	: 1,8 g/l

### Tasting Notes

The **Oldenburg Vineyards Rhodium 2012** has a radiant, carmine colour. Blackcurrants, herbs and aromatic wood smoke mark the nose. This is followed in the mouth by ripe raspberries and caramel giving the wine a great finesse. The tannins are already accessible making the wine smooth and fleshy. It is multi-faceted and complex and should become even more rewarding when aged.

### Awards:

2011	IWSC	Silver
2010	IWC	Gold
	Derek Smedley MW	93