



Oldenburg Vineyards Rhodium 2010

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: its South African origin, very low production and premium orientation.

Oldenburg Vineyards Rhodium is a classic blend of Merlot (50%), Cabernet Franc (40%) and Malbec (10%) 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
Fermentation temperature	: Max 28° C
Wood maturation	: 18 months in 300L French oak barrels, 50% new

Wine Analysis

Alcohol %	: 14.5%
pH	: 3.81
Total acidity	: 6 g/l
RS	: 2.5 g/l

Tasting Notes

Attractive crimson hues are indicative of youth and inviting to the eye. Forthcoming aromas of sun-dried tomato pesto, pencil shavings, herbs and bright red berries are evident on the nose. The entry is dry with ripe, integrated tannins which add structure to the palate, packed with flavours of blueberries and fresh herbs. Integrated oak spice allows the fruit to take centre stage, and the wine is beautifully balanced overall.