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