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.

Per Se is Latin for ‘in and of itself’. Given the ideal growing conditions, this Cabernet Sauvignon earns its name with pride and conviction. Various elements keep the sunny aspect of the hill cooler during the day and combined with cooler nighttime temperatures allow for slow ripening and development of the perfect flavour spectrum in the grapes.

WINEMAKING / MATURATION

Grapes were harvested and sorted carefully by hand, and cold-soaked for 3 days before fermentation was initiated. Pump overs were performed three times daily. Wines were matured for 18 months in 300L French oak barrels of which 50% were new oak.

TASTING NOTES

The wine presents a regal, deep purple colour in the glass. A marriage of fruit showcases the many deep layers that this lush wine possesses. The nose carries full-bodied aromas of plums, prunes, brambles, blueberries, violets and mulberries. The palate boasts the same fruit and more, with layers of red cherries, pine nuts, rosemary and lavender. Elegant and complex, this wine has a backbone of plush tannins and a zesty acidity. This is a wine that can be enjoyed already, yet guarantees great ageability.

VINTAGE CONDITIONS

The 2016 vintage was a challenging one; warm conditions from the end of October through to late January 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 and helped us to produce another fantastic harvest.