

THE NAME RODANOS IS THE CELTIC TERM FOR RHÔNE AND REPRESENTS A WINE REGION IN FRANCE WHERE SYRAH AND GRENACHE ARE PRIMARILY CULTIVATED.

ORIGIN

Rodanos is a multi-vineyard blend where vineyards are combined with artistic and scientific skill in the cellar. It acknowledges the art, technology and science of vineyard blending.

Exquisite parcels of fruit from single vineyards in Groenekloof and Piekenierskloof were identified for this blend.

WINEMAKING

Harvest commenced earlier than usual on 20th of February and carried throught to the 3rd week of March. Grapes were harvested between 24.5 and 25.5°B with a total acid of 7 g/ ℓ and a pH of 3.4. Yield: 3-6.5 tons/ha.

Fermentation initiated in stainless steel tanks and underwent a series of punch downs and pump-overs until dry. 30% wholebunch fermentation was allowed.

This wine spent 14 months in 500 ℓ French oak barrels of which 25% was 1st fill, 50% 3rd fill and 25% neutral oak.

Bottled in September 2022.

WINEMAKER NOTES

The wine has an attractive dark intense colour with dark and red berry aromatics with perfumed aromas of violets and underlying pepper notes. Flavours of dark cherries and plums end with a lingering spicyness. The mouthfeel is generous with soft texture and fine tannins.

WINE DETAILS

Cultivars:	60% Groenekloof Shiraz, 40% Piekenierskloof Grenache
Wine Analysis:	Alc 14.0%
	RS 1.9 g/L
	TA 5.7 g/L
	PH 3.48



A pursuit of quality, nothing less.