

# The Rix Dollar®



HISTORIC **CINSAULT** VINEYARDS

VINTAGE: 2024

Old Road Wine Co. exists to preserve and interpret Certified Heritage old vines rooted in the rugged corners of Franschhoek and Stellenbosch. Planted in 1974, these vines carry more than fruit - they carry knowledge accumulated over time. Like the Rix Dollar, they embody tradition, legacy and enduring value, reminding us that what lasts is shaped slowly, with purpose and respect.

#### In the vineyard:

The grapes used to make this wine were sourced from a very special bushvine vineyard planted in 1974. This single-hectare block is one of Stellenbosch's oldest. Straw beneath the vines holds water, cover crops feed the soil and Nguni cattle graze gently, tending the land as naturally as the sun and rain. The yields per vine are very low, making for excellent concentration of fruit. Limited in quantity, yet rich in story, this vineyard is not just a place - it is a lesson in time, care and the wisdom that grows when we work alongside the land.

#### In the cellar:

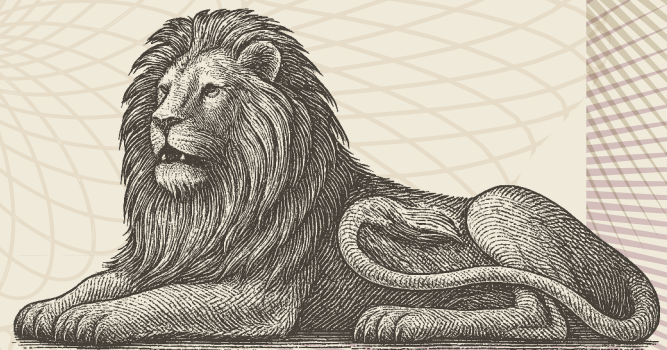
The fruit is hand-harvested into small crates, preserving integrity from vineyard to cellar. A measured portion of whole bunches is included, while the remainder is gently crushed and de-stemmed. Fermentation unfolds in small, open one-ton fermenters, guided by patient, gentle punch-downs carried out three times daily to coax balance rather than force. Once fermentation is complete, the wine is basket-pressed and settled into seasoned French oak barrels, where it rests for eight months. Time, not intervention, shapes the final wine - allowing purity of fruit, texture and site to come into clear focus before bottling.

#### Tasting notes:

The wine opens with delicate notes of red berries and sour cherry, gently woven with hints of spice. On the palate, pure fruit carries a quiet earthiness, lifted by touches of white pepper and savoury nuance. Poised and expressive, it speaks with the measured confidence of an Old Vine - shaped by time and comfortable in its own depth.

Wine of origin: Stellenbosch

Alc: 13.5%, RS: 2.9, TA: 6.1, pH: 3.2



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