

Two Oceans Cape Red 2004

Colour: Deep red.

Bouquet: Aromas of strawberries and ripe fruit.

Taste: This medium-bodied wine with its soft tannin structure results in a succulent palate of ripe berry fruit.

It is an ideal companion to pasta, poultry and red meat dishes.

variety : |

winery : Two Oceans Wines

winemaker : Michael Bucholz

wine of origin : Coastal

analysis : alc : 13.04 % vol rs : 4.90 g/l pH : 3.55 ta : 5.82 g/l

type : Red style : Dry

pack : Bottle

in the vineyard : This Distell label takes its name from the two great oceans that converge at the Cape, the Indian and the Atlantic. The Cape's Coastal Region enjoys a temperate climate, cooled by day-time maritime breezes from both oceans and a drop in night-time temperatures to allow grapes to ripen slowly. In addition, the moderate humidity means vines are far less prone to disease than in areas with higher moisture levels.

To ensure the finest quality, grapes are sourced from vineyards in cool growing areas. The winemaker works very closely with a team of viticulturists and he closely supervises pruning, suckering and canopy management for optimal crop yield. During the ripening season the grapes are tasted daily for ripeness and also chemically analysed to ensure they are picked when varietal flavours are most concentrated, and there is a good balance between fruit and acid.

The vineyards (Viticulturist:)

Grapes were sourced from vineyards in Paarl, Worcester, Wellington and Malmesbury ranging in age from 8 to 20 years, grow in Kroonstad soils and decomposed granite. Ranging in altitudes from 50 m to 80 m the vineyards are trellised while appropriate canopy management and row orientation minimise wind damage.

about the harvest: The grapes were harvested by hand at between 23°C and 24°C. Baling from mid to end March.

in the cellar : Each vineyard block was individually vinified, with the grapes fermented on the skin for five days. After being drawn off the skins the juice was fermented dry and then malolactic fermentation induced. Twenty percent of the final blend received wood exposure in stainless steel tanks with French oak staves. The balance received no wood treatment.



Two Oceans Wines

Stellenbosch

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