

Two Oceans Sauvignon Blanc 2005

Brilliant light green colour. Ripe gooseberries with a hint of tropical fruit on the nose. An elegant but crisp wine with ripe, gooseberry flavours on the fore palate backed by tropical fruits and a hint of grassiness that lingers long on the aftertaste.

It is an ideal companion to line fish, light poultry dishes and for serving as a summer patio wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Louw Engelbrecht

wine of origin :

analysis : alc : 12.00 % vol rs : 6.50 g/l pH : 3.30 ta : 6.00 g/l

type : White **style :** Dry

pack : Bottle **size :** 0 **closure :** 0

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: Bennie Liebenberg)

Grapes were sourced from vineyards in Stellenbosch, Paarl, Robertson and Worcester ranging in age from 9 to 17 years, grown in soils varying from decomposed granite to deep Clovelly and Hutton, with excellent drainage. Located at 200m above sea level the vineyards are trellised while appropriate canopy management and row orientation minimises wind damage.

about the harvest: The grapes were harvested by hand at between 20°C and 23°C during the ripening season. They were picked on taste when showing green fig flavours.

in the cellar : The juice was left on the skins for four hours to preserve its natural acidity and was fermented cold at 12°C to 14°C.