

Two Oceans Chenin Blanc Chardonnay 2004

Colour: Light yellow straw colour with green tinges

Bouquet: An abundance of rich tropical fruit with delicate citrus, lime and passion fruit

Taste: A medium-bodied wine with distinctive lime and oak spices

An ideal sipping wine, it also makes an excellent partner to fish, pasta and poultry dishes.

variety : Chenin Blanc | 70% Chenin Blanc, 30% Chardonnay

winery : Two Oceans Wines

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : alc : 13.06 % vol rs : 4.5 g/l pH : 3.15 ta : 6.6 g/l

type : White

pack : Bottle

in the vineyard : The Chenin blanc grapes were sourced from vineyards in the Paarl and Worcester areas, planted between 1970 and 1982, some 130 m to 180 m above sea level. The Chardonnay grapes were sourced in Stellenbosch Malmesbury and Robertson, planted between 1985 and 1990. All these trellised vines were planted between 100 m and 250 m above sea level, and all the vineyards were unirrigated so that controlled water stress could limit the yield and intensity the flavour.

about the harvest: The Chenin blanc grapes were harvested by hand at 21Â° Balling and received minimal skin contact before being fermented at 14Â°C over 14 days to allow for maximum fruit concentration. The Chardonnay grapes were harvested by hand between 22,5Â° and 24Â° Balling and received no skin contact.

in the cellar : Fermentation, in stainless steel tanks, took place at 12Â°C after which 40% was transferred into second and third-fill French oak barrels, and left to mature for a period of 6 months.



Two Oceans Wines
Stellenbosch

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