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Two Oceans Pinotage 2004

Colour: Deep ruby red with purple hues
Bouquet: Aromas of berry fruit and prune undertones with hints of nutmeg
Taste: Medium-bodied with rich fruit flavours of plums and strawberries

This is an elegant, very approachable wine that is sufficiently versatile to be enjoyed with white and red meat dishes, as well as pastas.

variety : Pinotage | 100% Pinotage
winery : Two Oceans Wines
winemaker : Thinus Kruger
wine of origin : Coastal
analysis : **alc :** 12.88 % vol **rs :** 3.8 g/l **pH :** 3.59 **ta :** 5.6 g/l
type : Red
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 Capeâ€™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, tannins are ripe and there is a good balance between fruit and acid.

The grapes were sourced from vineyards in the Helderberg, Malmesbury and Durbanville areas, at altitudes ranging from 50m to 180m above sea level. Some of the vines are grown as bush vines and were planted in 1985 while the others are trellised on a hedge system and planted in 1998. All the vines are grafted on Phylloxera resistant rootstocks .Most of the vineyards are grown under dryland conditions while some received supplementary irrigation.

about the harvest: The grapes were harvested between 24Â° and 25Â° Balling in early February.

in the cellar : The wine was fermented for five days on the skins to preserve as much fruit as possible and extract enough colour without extracting the full-bodied tannins. The wine was matured in 300 litre barrels (40%) and French oak staves (40%), with a portion (20%) being unoaked to provide youthfulness to the wine.


TWO OCEANS
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SOUTH AFRICA
2001
PINOTAGE
Western Cape

Two Oceans Wines

Stellenbosch

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