

Two Oceans Soft and Fruity Red 2005

Colour: Ruby 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 : Thinus Kruger

wine of origin : Coastal

analysis : alc : 13.76 % vol rs : 4.90 g/l pH : 3.56 ta : 6.10 g/l

type : Red style : Dry body : Medium

in the vineyard : This Distell label takes its name from the two great oceans that converge near the Cape of Good Hope, the Indian and the Atlantic. Two Oceans is an easy-drinking and very versatile range of food-friendly varietal and blended red and white wines. Accessibly styled, the brand exemplifies South Africa's friendly, relaxed and café orientated lifestyle.

Two Oceans's winemakers work closely with a team of viticulturists who ensure vineyards are ideally located to produce concentrated fruit flavours. To ensure the finest quality, all grapes are sourced from premier vineyards within the Cape's Coastal region, where a temperate climate prevails. Vineyards are cooled in summer by day-time maritime breezes from both oceans and a drop in night-time temperatures, allowing grapes to ripen slowly, which promote flavour intensity.

The vineyards (viticulturist: Bennie Liebenberg)

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 between 23° and 24° Balling 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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