

Two Oceans Sauvignon Blanc 2006

2007 International Wine Challenge - Commended

Colour: Brilliant light green.

Bouquet: Ripe gooseberries with a hint of tropical fruit.

Taste: 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 : Two Oceans Wines

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : alc : 11.65 % vol rs : 6.44 g/l pH : 3.25 ta : 6.71 g/l

type : White

pack : Bottle closure : Cork

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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 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 200 m 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 between 20° and 22° Balling in February. 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° to 14°C.



Two Oceans Wines

Stellenbosch

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