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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 Africaâ€™s friendly, relaxed and cafÃ© orientated lifestyle.

Two Oceansâ€™ 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 Capeâ€™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 20Â° and 22Â° 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 12Â° to 14Â°C.

Two Oceans Wines

Stellenbosch
021 809 7000
www.twooceanswines.com