

Two Oceans Semillon Chardonnay 2006

Colour: Pale yellow with green tinges and a light rim.

Nose: Citrus and grassy flavours from the Semillon and lots of citrus and wood spices from the Chardonnay to make for a medium-bodied wine.

Palate: Crisp and dry with a fresh acidity and a lingering aftertaste of citrus and vanilla.

variety : Semillon | 70% Semillon, 30% Chardonnay

winery : Two Oceans Wines

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 12.53 % vol rs : 3.7 g/l pH : 3.29 ta : 6.1 g/l

type : White

pack : Bottle **closure :** Cork

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 Cape'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 practices 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 vineyards

The semillon grapes were sourced from south-west facing, trellised vineyards in Stellenbosch and Worcester, some grown in dark, alluvial soils and others in deep, sandy soils. The oldest vines are almost 30 years in age, while more recent plantings are eight years old.

All the Chardonnay grapes came from Stellenbosch, Malmesbury and Franschhoek grown either in yellow-brown Clovelly soils with a high gravel content and excellent drainage or deep, red Hutton soils that keep the roots cooled during the hot summer months. The trellised vines vary in age, with some as old as 20 years, while the youngest among them were nine years old at the time of harvesting.

about the harvest: The early-ripening Chardonnay was hand-picked over a three week period from mid-February to early March, at 21,5Â° to 22,5Â° Balling, showing ripe flavours with strong citrus notes. Also hand-harvested, the semillon was picked at 22,1Â° Balling, during mid-March, when the fruit showed light, grassy flavours.

in the cellar : There was no skin contact in the vinification of either varietal. Half the semillon was fermented in stainless steel tanks for 10 days at 14Â° C while the other 50% was fermented on wood chips. The chardonnay was fermented on wood chips. The blend, made up after fermentation, comprises 70% Semillon and 30% Chardonnay.



Two Oceans Wines

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