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Two Oceans Shiraz Rosé 2006

Colour: Coral-hued with red-berried melange.
Bouquet: Aromas of strawberries with hints of dried herbs in the background.
Palate: Soft and rich with ripe berries.

Enjoy on its own or with pastas and seafood.



variety : Shiraz | 100% Shiraz
winery : Two Oceans Wines
winemaker : Thinus Kruger
wine of origin : Coastal
analysis : **alc :** 12.02 % vol **rs :** 7.3 g/l **pH :** 3.2 **ta :** 6.3 g/l
type : Red **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

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)
The grapes were selected from premium vineyards in the Stellenbosch and mainly Malmesburry region, located at altitudes ranging from 110m to 160m above sea level. The vines are grown in deep red decomposed granite, as well as sandy and gravel soils, ideally suited to the cultivation of Shiraz grapes. The warm and dry conditions resulted in a yield of 5 to 8 tons/ha of healthy grapes with smaller berries and a favourable skin-to-juice ratio. Pest and disease control was implemented according to South
African subjective IPW standards.

about the harvest: The grapes were harvested by hand between 20Â° and 22Â° Balling during February and March.

in the cellar : The grapes were crushed and the juice seperated from the skins in dejuicers and then cold settled overnight. After cold settling the juice was inoculated with a pure yeast culture and fermented in stainless steel tanks at 15Â°C.

Two Oceans Wines

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