

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 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)

The grapes were selected from premium vineyards in the Stellenbosch and mainly Malmesbury 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 20° and 22° Balling during February and March.

in the cellar : The grapes were crushed and the juice separated 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 15°C.



Two Oceans Wines

Stellenbosch

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