

Two Oceans Shiraz Cabernet Sauvignon 2006

2007 International Wine Challenge â€” Silver Medal

Colour: Dark ruby

Bouquet: Smokey and spicy with blackcurrent and mulberry in the background.

Taste: Medium-bodied with slight tannin, and lots of Ripe fruit with spicy and peppery nuances.

Serve with most red meat, game and pasta dishes.

variety : Shiraz | 60% Shiraz, 40% Cabernet Sauvignon

winery : Two Oceans Wines

winemaker : Thinus Kruger

wine of origin : Coastal

analysis : alc : 13.85 % vol rs : 6.8 g/l pH : 3.51 ta : 5.7 g/l

type : Red **style** : Dry **body** : Medium **wooded**

pack : Bottle **closure** : Cork

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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 Capeâ€™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.

The winemaker works very closely with a team of viticulturists and he rigorously supervises pruning, suckering and canopy management 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 and there is a good balance between fruit and acid.

Vineyards (viticulturist: Bennie Liebenberg)

The Shiraz grapes were sourced from bush and trellised vineyards in the Stellenbosch, Paarl, Malmesbury, Wellington and Worcester areas, ranging from 50 m to 180 m above sea level. The Cabernet Sauvignon grapes were sourced from vineyards in the coastal areas. They were grown in a range of soils from decomposed granite to deep, red.

about the harvest: The Shiraz grapes were hand harvested between 24Â° and 25Â° Balling in the beginning of February. The Cabernet sauvignon grapes were hand harvest between 23Â° and 24Â° Balling.

in the cellar : The grapes of both cultivars were fermented separately for seven days on the skins. After pressing the wine, malolactic fermentation was induced, and completed in stainless steel tanks. Upon completion of the malolactic fermentation the wines were matured separately. Both wines were matured on French oak chips, and micro-oxygenation was used to soften the tannins, and to add complexity to the flavour. The final blended result was 40% Cabernet Sauvignon and 60% Shiraz.

Two Oceans Wines

Stellenbosch

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