

Two Oceans Fresh and Fruity White 2006

Colour: Brilliant clear with hints of green.

Bouquet: Floral and fruity flavours.

Taste: Crisp and fruity with a lingering aftertaste.

An ideal sipping wine, it also makes an excellent partner to fish, pasta and poultry dishes.

variety : Chenin Blanc | 85% Chenin Blanc, 15% Colombar

winery : Two Oceans Wines

winemaker : Thinus Kruger

wine of origin : Coastal

analysis : alc : 12.13 % vol rs : 11.05 g/l pH : 3.3 ta : 6.3 g/l

type : White **style** : Dry **body** : Medium

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.

This wine is made from a blend of Chenin Blanc (85%) and Colombar (15%).

The vineyards (viticulturist: Bennie Liebenberg)

The Chenin Blanc grapes were sourced from vineyards in the Paarl and Worcester areas, planted between 1970 and 1982, some 130m to 180m above sea level. The Colombar grapes were sourced in Robertson.

about the harvest: The grapes were harvested by hand at 21° Balling, destemmed, crushed and cold fermented before being fermented at 13°C for two weeks to allow for maximum fruit concentration.

in the cellar : Each vineyard block was individually vinified, with the grapes fermented on the skin for five days. After being drawn off the skins the juice was fermented dry and then malolactic fermentation induced. Twenty percent of the final blend received wood exposure in stainless steel tanks with French oak staves. The balance received no wood treatment.

Two Oceans Wines

Stellenbosch

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