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Two Oceans Cabernet Sauvignon Merlot 2007

Colour: Ruby red.
Bouquet: An abundance of ripe strawberries and cherries.
Palate: A medium-bodied wine with ripe fruit flavours and soft tannins.

An ideal companion to most red meat dishes.



variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot
winery : Two Oceans Wines
winemaker : Michael Bucholz
wine of origin : Coastal
analysis : **alc :** 13.60 % vol **rs :** 6.10 g/l **pH :** 3.57 **ta :** 5.60 g/l
type : Red **style :** Dry **body :** Medium **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.

This wine is made from a blend of Cabernet Sauvignon (60%) and Merlot (40%).

The vineyards (viticulturist: Henk van Graan)
The 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 grapes were harvested by hand and machine.

in the cellar : Each vineyard block was separately vinified. In each case, the juice was fermented at between 24Â° and 26Â° C. The juice was left on the skins for five to seven days for maximum colour extraction. The skins were then removed, pressed and a small part of the pressed juice added back and fermentation was completed.

Two Oceans Wines
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