

Two Oceans Colombard Chardonnay 2007

Colour: Light in colour with green edges.

Bouquet: Aromas of rich tropical fruit with delicate citrus, lime and passion fruit.

Taste: A medium-bodied wine with distinctive lime and oak spice flavours.

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

variety : Colombard | 70% Colombard, 30% Chardonnay

winery : Two Oceans Wines

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 12.12 % vol rs : 6.60 g/l pH : 3.46 ta : 6.50 g/l

type : White **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.

This wine is made from a blend of Colombard (70%) and Chardonnay (30%).

The vineyards (Viticulturist: Bennie Liebenberg)

The Colombar grapes were sourced from vineyards in Stellenbosch, Worcester and Robertson planted in 1982 to 1995, some 130m to 180m above sea level. The Chardonnay grapes were sourced in Stellenbosch Malmesbury and Robertson, planted between 1985 and 1990. All these trellised vines were planted between 100 and 250 metres above sea level, and all the vineyards were unirrigated so that controlled water stress could limit the yield and intensify the flavour.

about the harvest: The Colombar grapes were harvested at 22°C and given brief skin contact before being fermented at 14°C for 14 days to allow for maximum fruit concentration. The Chardonnay grapes were harvested by hand between 22.5°C and 24°C and received no skin contact.

in the cellar : The wine was fermented and matured on oak chips for six months.



Two Oceans Wines

Stellenbosch

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