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Two Oceans Pinotage 2007



Colour: Dark ruby with purple edges.
Bouquet: Herbaceous with flavours of blackcurrant, raspberry and subtle spicy aromas.
Taste: Medium-bodied with rich fruit flavours of plums and Strawberries followed by a slight tannic finish.

This is an elegant, very approachable wine that is sufficiently versatile to be enjoyed with white and red meat dishes, as well as pastas.

variety : Pinotage | 100% Pinotage
winery : Two Oceans Wines
winemaker : Justin Corrans
wine of origin : Coastal
analysis : **alc :** 13.06 % vol **rs :** 6.10 g/l **pH :** 3.48 **ta :** 5.50 g/l
type : Red **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.

The vineyards (Viticulturist: Bennie Liebenberg)
The grapes came from vineyards in the Helderberg , Malmesbury and Durbanville areas, situated at altitudes ranging from 50m to 180m above sea level. Some of the vines are grown as bush vines and were planted in 1985 while the others are trellised on a hedge system and planted in 1998. All the vines are grfted on Phylloxera resistant rootstocks. Most of the vineyards are grown under dryland conditions while some received supplementary irregation.

about the harvest: The grapes were harvested between 24Â° and 25Â° Balling in early February.

in the cellar : The wine was fermented for five days on the skins to preserve as much fruit as possible and extract enough colour without extracting the full-bodied tannins. The wine was fermented with French oak chips and matured on French oak chips for 9 months.

Two Oceans Wines
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