

Two Oceans Colombard Chardonnay 2008

2008 International Wine & Spirit Competition - Bronze Medal

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 : Deon Boshoff

wine of origin : Coastal

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

type : White body : Medium taste : Fruity wooded

pack : Bottle closure : Cork

2008 International Wine & Spirit Competition - Bronze Medal

in the vineyard : Amidst the tangy sea spray, crisp breezes and energizing ozone mists, something almost mystical occurs where Two Oceans meet and merge along the southern coast of Africa. The Indian and Atlantic oceans fuse in a purity of power to release a magnetising life force over the endless blue horizon. In its energising slipstream, you'll find abundant marine life, healthy coastal vineyards and lively, refreshing wines enjoyed by people who live the way they like. We call it the Two Oceans effect. The Cape'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.

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

The vineyards (Viticulturist: Annelie Viljoen)

The Colombard grapes were sourced from vineyards in the Stellenbosch, Worcester and Robertson regions, planted between 1982 and 1995, some 130 m to 180 m above sea level. The Chardonnay grapes came from vineyards in the Stellenbosch, Malmesbury and Robertson areas, planted between 1985 and 1990, some 100 m to 250 m above sea level. The vineyards received no irrigation, making for intensity of flavour.

about the harvest:

The Colombard grapes were picked at 22Â° Balling and received no skin contact. The juice was fermented cold for a period of two weeks thereby ensuring maximum fruit concentration. The Chardonnay grapes were harvested by hand at 22.5Â° to 24Â° Balling and also received no skin contact.

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



Two Oceans Wines

Stellenbosch

021 809 7000

www.twooceanswines.com