

Two Oceans Light Sauvignon Blanc 2008

Colour: Light green.

Bouquet: Asparagus with tropical fruit and a hint of herbaceousness.

Taste: A crisp and elegant wine with ripe fruit on the fore palate backed by asparagus and gooseberries with a hint of lingering grassiness.

It is an ideal companion to line fish, light poultry dishes and for serving as a summer patio wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Two Oceans Wines

winemaker : Pieter Badenhorst

wine of origin : Coastal

analysis : alc : 9.5 % vol rs : 5.5 g/l pH : 3.4 ta : 6.65 g/l

type : White

pack : Bottle **closure** : Screwcap

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.

The vineyards (Viticulturist: Bennie Liebenberg)

The grapes were sourced from Paarl and Robertson vineyards, ranging in age from 11 to 19 years at the time of harvest. The vines were grown in soils ranging from granite to deep decomposed Karoo shales. The vineyards were trellised with appropriate canopy management and row orientation, thereby optimizing sunlight penetration and resulting in optimal grape quality. The producers adhered to the Integrated Production of Wine principles, which aim to minimise the negative impact of viticulture on the environment.

about the harvest: The grapes were picked on taste and harvested by hand during late January, between 16.5° and 17.5° Balling.

in the cellar : To preserve the natural acidity of the juice, the grapes were left on the skins for four hours. Cold fermentation at 12° to 14° C contributed to the full mouthfeel of the wine.



Two Oceans Wines

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