

Two Oceans Light Shiraz Rosé 2008

Colour: Lovely rose colour.

Bouquet: Subtle strawberry and melon aromas with floral notes.

Taste: Intense red berry flavours with a crisp, refreshing acidity.

Enjoy on its own or with pastas and seafood.

variety : Shiraz | 100% Shiraz

winery : Two Oceans Wines

winemaker : Justin Corrans

wine of origin : Coastal

analysis : alc : 9.8 % vol rs : 7.5 g/l pH : 3.3 ta : 6.6 g/l

type : Rose **body** : Medium **taste** : Fruity

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 premium vineyards in the Stellenbosch and Malmesbury regions, some 110m to 160m above sea level. The vines were grown in deep red decomposed granite as well as sandy and gravel soils, ideally suited to the cultivation of Shiraz grapes. Warm and dry conditions resulted in a yield of 5 to 8 tons/ha of healthy, small grapes and a favourable skin-to-juice ratio. Pest and disease control was implemented according to IPW parameters.

about the harvest:

The wine was made entirely from Shiraz grapes harvested during February, between 17° and 18° Balling.

in the cellar :

The grapes were crushed and the juice separated from the skins in dejuicers. After overnight cold settling the juice was inoculated with a pure yeast culture and fermented in stainless steel tanks at 13° C to retain delicate fruit flavours.



Two Oceans Wines

Stellenbosch

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