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Two Oceans Sauvignon Blanc Brut 2008



Colour: Brilliant, clear, almost pale straw.
Bouquet: An elegant melange of tropical fruits, litchis, pineapples and granadilla.
Taste: Fresh, fruity and zesty with a crisp bubble and clean palate.

Superbly versatile, serve it with brunch, lunch or dinner, with sushi, salmon, salads, oysters and dessert.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Two Oceans Wines
winemaker : Pieter Badenhorst
wine of origin : Coastal
analysis : **alc :** 11.09 % vol **rs :** 8.0 g/l **pH :** 3.3 **ta :** 6.7 g/l
type : Sparkling
pack : Bottle **closure :** Cork

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, youâ€™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 Capeâ€™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)
Grapes were chosen from a variety of vineyards of differing age, altitude, aspect and slope, giving us the building blocks to blend a finely balanced bubbly with appealing, fresh characters.

about the harvest:

The grapes were harvested by hand between 21Â° and 22Â° Balling.

in the cellar :

In the cellar the juice had no skin contact and was fermented at 13Â° â€“ 15Â°C for 12 days. After fermentation, the wine was carbonated to give it its lively sparkle.

Two Oceans Wines

Stellenbosch
021 809 7000
www.twooceanswines.com