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Two Oceans Sauvignon Blanc 2008

Colour: Brilliant light green.
Bouquet: Ripe gooseberries with a hint of tropical fruit.
Taste: An elegant but crisp wine with ripe, gooseberry flavours on the fore palate backed by tropical fruits and a hint of grassiness that lingers long on the aftertaste.

An ideal sipping wine, it is also excellent served with fish, pasta and poultry dishes.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Two Oceans Wines
winemaker : Deon Boshoff
wine of origin : Coastal
analysis : **alc :** 12.5 % vol **rs :** 5.8 g/l **ta :** 7.8 g/l
type : White
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: Annelie Viljoen)
Grapes were sourced from vineyards in the Stellenbosch, Paarl, Robertson and Worcester regions. The vines, between 10 and 18 years of age at the time of harvesting, were grown in soils with excellent drainage, ranging from decomposed granite to deep Clovelly and Hutton. Located some 200m above sea level, the vineyards are trellised while appropriate canopy management and row orientation minimises wind damage.

about the harvest:

Grapes were picked on taste upon showing green fig flavours. The grapes were harvested by hand at 20Â° to 22Â° Balling during February.

in the cellar :

The fruit was crushed and destemmed at the cellar and no skin contact was allowed. The clean juice was fermented cold at 12Â° to 14Â°C thereby ensuring maximum fruit concentration.

Two Oceans Wines
Stellenbosch
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