

Two Oceans Fresh and Fruity White 2009

Colour: Brilliant clear with hints of green.

Bouquet: Floral and fruity flavours.

Taste: Crisp and fruity with a lingering aftertaste.

An ideal sipping wine, it also makes an excellent partner to fish, pasta and poultry dishes.

variety : Chenin Blanc | 40% Chenin Blanc 40% Colombard 20% Riesling

winery : Two Oceans Wines

winemaker : Deon Boshoff

wine of origin : Coastal

analysis : alc : 11.50 % vol

type : White **style :** Dry **body :** Medium

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, 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 Chenin Blanc (40%), Colombard (40%) and Riesling (20%) grapes.

The vineyards (Viticulturist: Annelie Viljoen)

The Chenin Blanc grapes were sourced from vineyards in the Paarl and Worcester areas. Planted between 1970 and 1982, the vineyards are situated at altitudes of 130m to 180m above sea level. The Colombard and Riesling grapes were sourced from vineyards in the Robertson region.

about the harvest: The grapes were harvested by hand at 21Â° Balling, destemmed, crushed and cold fermented before being fermented at 13Â°C for two weeks to allow for maximum fruit concentration.

in the cellar : Cold-fermentation for a period of two weeks ensured maximum fruit concentration.

Two Oceans Wines

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