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Two Oceans Merlot Shiraz 2008

Colour: Ruby Red.
Bouquet and taste : A medium-bodied, smooth and very approachable wine made for early enjoyment. Its nose offers ripe berry fruit, smokey and spicy aromas which carry through on the palate.

An ideal companion to most red meat, game and pasta dishes.

variety : Merlot | 50% Merlot 30% Shiraz 20% Cabernet Sauvignon
winery : Two Oceans Wines
winemaker : Justin Corrans
wine of origin : Coastal
analysis : **alc :** 12.5 % vol **rs :** 2.7 g/l **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **closure :** Cork

in the vineyard : This Distell label takes its name from the two great oceans that converge near the Cape of Good Hope, the Indian and the Atlantic. Two Oceans is an easy-drinking and very versatile range of food-friendly varietal and blended red and white wines. Accessibly styled, the brand exemplifies South Africaâ€™s friendly, relaxed and cafÃ© orientated lifestyle.

Two Oceansâ€™ winemakers work closely with a team of viticulturists who ensure vineyards are ideally located to produce concentrated fruit flavours. To ensure the finest quality, all grapes are sourced from premier vineyards within the Capeâ€™s Coastal region, where a temperate climate prevails. Vineyards are cooled in summer by day-time maritime breezes from both oceans and a drop in night-time temperatures, allowing grapes to ripen slowly, which promote flavour intensity.

This wine is made from a blend of Merlot (65%) and Shiraz (35%).

The vineyards (viticulturist: Bennie Liebenberg)
The Merlot grapes were sourced from trellised vineyards in the The Merlot grapes were sourced from trellised vineyards in the Stellenbosch, Malmesbury, Worcester and Robertson areas. The Shiraz grapes were sourced from trellised vineyards in the Stellenbosch, Paarl, Malmesbury and Worcester areas. The vineyards were established at varying altitudes from 50m to 180m above sea-level.

about the harvest: The Shiraz grapes were harvested by hand between 24Â° and 25Â° Balling in the beginning of February. The Merlot grapes were harvested by hand between 23Â° and 24Â° Balling.

in the cellar : The grapes of both cultivars were fermented separately for five days on the skins. After pressing, the juice was fermented without
the skins in order to preserve as much fruit as possible as well as extract sufficient colour without extracting too much tannins.
Upon completion of the malolactic fermentation the wines were matured separately. The Merlot was matured in a combination of new, second and third-fill French oak barrels. The Shiraz was matured for nine months in French oak staves to add complexity to the flavour.

Two Oceans Wines
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