

Two Oceans Watermark Cabernet Sauvignon Shiraz 2009

Colour: Ruby red.

Bouquet: An abundance of strawberries and spices with a smoky background.

Taste: Intense ripe berry flavours and spicy, peppery nuances with a lingering aftertaste and soft tannins.

Excellent served with red meat, game and pasta dishes.

variety : Shiraz | 60% Shiraz, 40% Cabernet Sauvignon

winery : Two Oceans Wines

winemaker : Justin Corrans

wine of origin : Coastal

analysis : alc : 13.67 % vol rs : 5.9 g/l pH : 3.55 ta : 5.8 g/l

type : Red **style** : Dry **taste** : Fruity **wooded**

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 Cabernet Sauvignon grapes came from coastal area vineyards, grown in soils ranging from decomposed granite to deep red. The Shiraz grapes were sourced from bush and trellised vineyards in the Stellenbosch, Paarl, Malmesbury, Wellington and Worcester areas, some 50m to 180m above sea level.

about the harvest: The Cabernet Sauvignon grapes were harvested by hand at 23° to 24° Balling. The Shiraz grapes were harvested by hand at 24° to 25° Balling during early February.

in the cellar : The grapes of both cultivars were fermented separately on the skins for a period of seven days. Malolactic fermentation was induced after pressing and completed in stainless steel tanks. The wines were matured separately on French oak chips. Micro-oxygenation was used to soften the tannins and to add complexity to the flavour.



Two Oceans Wines

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