

## Two Oceans Watermark Sauvignon Blanc 2009

Colour: Brilliant with tinges of green.

Bouquet: Aromas of asparagus, ripe gooseberries and a hint of green figs.

Taste: A crisp, fresh wine with ripe fruit, asparagus and gooseberry flavours supported by a hint of grassiness that lingers long on the aftertaste.

Excellent served as a summer patio wine, or with line fish and light poultry dishes.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Two Oceans Wines

**winemaker** : Deon Boshoff

**wine of origin** :

**analysis** : alc : 12.6 % vol   rs : 5.5 g/l   pH : 3.4   ta : 6.7 g/l

**type** : White   **style** : Dry   **body** : Light   **taste** : Fruity

**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 grapes were sourced from vineyards in the Stellenbosch, Paarl, Robertson and Worcester regions. The vines, situated some 200m above sea and ranging in age from 11 to 19 years, are grown in soils varying from decomposed granite to deep Clovelly and Hutton, providing excellent drainage. The vineyards are trellised while appropriate canopy management and row orientation minimises wind damage.

**about the harvest**: The grapes were harvested by hand at 20° to 22° Balling during February. The fruit was picked on taste upon showing green fig flavours.

**in the cellar** : The juice was left on the skins for four hours in order to preserve its natural acidity. Cold-fermentation followed at 12° to 14°C.



## Two Oceans Wines

Stellenbosch

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