

Two Oceans Cabernet Sauvignon / Merlot 2009

Colour: Ruby red.

Bouquet: An abundance of prunes and plums.

Taste: An easy-drinking wine with ripe fruit flavours and soft tannins.

Excellent served with red meat dishes.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon 40% Merlot

winery : Two Oceans Wines

winemaker : Michael Bucholz

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 6.13 g/l pH : 3.6 ta : 5.59 g/l

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

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.

The vineyards (Viticulturist: Annelie Viljoen)

The grapes were sourced from vineyards in the coastal areas. The vines are grown in soils ranging from decomposed granite to deep red.

about the harvest: The grapes were harvested by hand and machine.

in the cellar : Each vineyard block was separately vinified. In each case, the juice was fermented at 24°C to 26°C. The juice was left on the skins for five to seven days to allow for maximum colour and flavour extraction. The skins were then removed, pressed and a small part of the pressed juice added back and fermentation was completed.

Two Oceans Wines

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