

## Two Oceans Merlot / Shiraz / Cabernet Sauvignon 2009

Colour: Ruby red.

Bouquet: An abundance of ripe fruit with strawberry and mulberry nuances.

Taste: A medium-bodied, soft and fruity wine with strawberry and ripe fruit aromas making the wine approachable while still young.

An approachable wine that is sufficiently versatile to be enjoyed with game, pasta and poultry dishes.

**variety :** Shiraz | 40% Shiraz, 40% Merlot, 20% Cabernet Sauvignon

**winery :** Two Oceans Wines

**winemaker :** Bonnie van Niekerk

**wine of origin :**

**analysis :** alc : 12.4 % vol    rs : 6.8 g/l    pH : 3.5    ta : 5.6 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 bush vines and low-trellised vineyards in the Stellenbosch, Paarl and Worcester areas, situated at altitudes ranging from 50m to 150m above sea level and facing in all wind directions. Ranging in age from 10 to 25 years old, the vines are grown in soils varying from decomposed granite to Kroonstad. Some of the vineyards are grown under dryland conditions and others received supplementary irrigation by means of drip or micro sprinklers. All vines are grafted onto Filloksera-resistant rootstocks R99, R110 and 101-14.

**about the harvest:** The grapes were harvested by hand at 24° Balling during February and March

**in the cellar :** The juice was fermented on the skins for a period of four days after which fermentation was continued without the skins. The wine was blended upon completion of malolactic fermentation. Twenty percent of the blend was then matured in stainless steel tanks with French oak staves and the balance left in stainless steel tanks. After a period of nine months the wine was blended again prior to bottling.



# Two Oceans Wines

Stellenbosch

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