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Two Oceans Pinot Grigio 2009



Colour: Brilliantly clear with green flecks.
Bouquet: Floral with dried peach and apricot as well as a hint of litchi.
Taste: A fruity wine with peach, apricot and litchi nuances.

An ideal sipping wine for a warm day, excellent served with light salads and cold meats.

variety : Pinot Gris | Pinot Gris
winery : Two Oceans Wines
winemaker : Pieter Badenhorst
wine of origin : Coastal
analysis : **alc :** 13.2 % vol **rs :** 6.3 g/l **pH :** 3.3 **ta :** 6.4 g/l
type : White **style :** Off Dry **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 Bonnievale region. The vines were grafted onto nematode-resistant Richter 99 rootstocks and grown in soils originating from decomposed granite. The vines were trellised on a four-wire system and received supplementary irrigation during the growing season. The crop was limited to 7 tons per hectare.

about the harvest: The grapes were harvested during February at 21.5° Balling.

in the cellar : No skin contact was allowed and only free-run juice was used. Fermentation followed with a pure yeast culture, completed after 18 days. No malolactic fermentation was induced.

Two Oceans Wines
Stellenbosch
021 809 7000
www.twooceanswines.com