

Two Oceans Rich and Fruity Red 2009

Colour: Light ruby red.

Bouquet: An abundance of strawberry, candy and ripe fruit aromas.

Taste: An easy-drinking wine with soft tannins, fresh strawberry and candy flavours.

Excellent served with red meat, pasta and poultry dishes.

variety : Cabernet Sauvignon | 20% Cabernet Sauvignon, 20% Merlot, 20% Shiraz, 20% Pinotage, 10% Ruby Cabernet, 5% Tinta Barocca, 5% Cinsaut

winery : Two Oceans Wines

winemaker : Bonnie van Niekerk

wine of origin : Coastal

analysis : alc : 12.6 % vol rs : 16.2 g/l pH : 3.6 ta : 5.6 g/l

type : Red **style :** Semi Sweet **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

The grapes were sourced from vineyards in the Paarl, Worcester, Wellington and Malmesburg regions. Ranging in age from 8 to 20 years, the vines are grown in Kroonstad soils as well as decomposed granite. Situated at altitudes some 50m to 80m above sea level, the vineyards are trellised while appropriate canopy management and row orientation minimise wind damage.

about the harvest: The grapes were harvested by hand at 23° to 24° Balling from mid-March until the end of March.

in the cellar : Each vineyard block was individually vinified. The grapes were fermented on the skins for five days after which the juice was fermented dry and malolactic fermentation was induced. Twenty percent of the final blend received wood exposure in stainless steel tanks with French oak staves. The balance received no wood treatment.



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