

## Two Oceans Shiraz 2009 3L BIB

Colour: Ruby

Bouquet: Aromas of strawberries, spices and black pepper.

Taste: A medium-bodied wine with slight tannin, an abundance of berries with spicy and peppery nuances.

Serve with most red meat, game and pasta dishes.

**variety** : Shiraz | 100% Shiraz

**winery** : Two Oceans Wines

**winemaker** : Thinus Kruger

**wine of origin** : Coastal

**analysis** : alc : 13.5 % vol    rs : 5.9 g/l    ta : 5.8 g/l

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

**pack** : Bottle    **closure** : Cork

**in the vineyard** : This Distell label takes its name from the two great oceans that converge near the Cape of Good Hope, the Indian and the Atlantic. Two Oceans is an easy-drinking and very versatile range of food-friendly varietal and blended red and white wines. Accessibly styled, the brand exemplifies South Africa's friendly, relaxed and café orientated lifestyle.

Two Oceans's winemakers work closely with a team of viticulturists who ensure vineyards are ideally located to produce concentrated fruit flavours. To ensure the finest quality, all grapes are sourced from premier vineyards within the Cape's Coastal region, where a temperate climate prevails. Vineyards are cooled in summer by day-time maritime breezes from both oceans and a drop in night-time temperatures, allowing grapes to ripen slowly, which promote flavour intensity.

**The vineyards (viticulturist: Bennie Liebenberg)**

Grapes were sourced from bush and trellised vineyards in the Stellenbosch, Paarl, Malmesbury, Wellington and Worcester areas, ranging from 50m to 180m above sea level.

**about the harvest**: The grapes were harvested by hand between 24° and 25° Balling during February.

**in the cellar** : The wine was fermented for four days on the skins to obtain as much colour and fruit as possible. Upon completion of malolactic fermentation the wine was matured in new French oak for 3 months.



### Two Oceans Wines

Stellenbosch

021 809 7000

[www.twooceanswines.com](http://www.twooceanswines.com)