

Two Oceans Merlot / Shiraz 2009

Colour: Ruby red.

Bouquet: An abundance of strawberry and plum aromas with spicy nuances.

Taste: A medium-bodied and smooth wine with strong berry and fruit flavours, making the wine approachable while still young.

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

variety : Merlot | 45% Merlot, 40% Shiraz, 15% Cabernet Sauvignon

winery : Two Oceans Wines

winemaker : Justin Corrans

wine of origin : Coastal

analysis : **alc** : 13.5 % vol **rs** : 6.8 g/l **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: Bennie Liebenberg)

The Merlot grapes were sourced from trellised vineyards in the Stellenbosch, Malmesbury, Worcester and Robertson regions. The Shiraz grapes were source from trellised vineyards in the Stellenbosch, Paarl, Malmesbury and Worcester areas. The vineyards are situated at altitudes ranging from 50m to 180m above sea level.

about the harvest: The Merlot grapes were harvested by hand at 23° to 24° Balling and the Shiraz grapes, also harvested by hand, at 24° to 25° Balling during the beginning of February.

in the cellar : The grapes of both cultivars were fermented separately for five days on the skins. After pressing, the juice was fermented without the skins in order to preserve as much fruit as possible as well as extract sufficient colour without extracting too much tannins. Upon completion of the malolactic fermentation the wines were matured separately. The Merlot was matured in a combination of new, second and third-fill French oak barrels. The Shiraz was matured for nine months in French oak staves to add complexity to the flavour.

Two Oceans Wines

Stellenbosch

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