

## Two Oceans Semillon / Chardonnay 2010

Colour: Straw-yellow with tinges of green.

Bouquet: Grass and citrus flavours from the Semillon together with citrus and vanilla spice flavours from the Chardonnay.

Taste: Crisp and dry with a fresh acidity and a lingering aftertaste of citrus and vanilla.

Excellent served with fish, pasta and poultry dishes.

**variety** : Semillon | 70% Semillon 30% Chardonnay

**winery** : Two Oceans Wines

**winemaker** : Pieter Badenhorst

**wine of origin** : Coastal

**analysis** : alc : 12.85 % vol    rs : 4.40 g/l    pH : 3.50    ta : 6.40 g/l

**type** : White    **style** : Dry    **body** : Medium    **taste** : Fruity    **wooded**

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

### in the vineyard : Background

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 Semillon grapes were sourced from south-west facing, trellised vineyards in the Stellenbosch and Worcester areas. Some of the vineyards are grown in dark, alluvial soils and others in deep, sandy soils. The oldest vines are almost 30 years old, while more recent plantings are nine years old. The Chardonnay grapes were sourced from trellised vineyards in the Stellenbosch, Malmesbury and Franschhoek regions. Some of the vines are grown in yellow-brown Clovelly soils with a high gravel content and excellent drainage, while other vines are grown in deep, red Hutton soils that keep the roots cooled during the hot summer months. The vines vary in age from 10 to 21 years at the time of harvesting.

**about the harvest**: The Semillon grapes were picked at 22.1° Balling during mid-March upon showing light, grassy flavours. The Chardonnay grapes were harvested at 21.5° - 22.5° Balling over a three week period from mid-February to early March.

**in the cellar** : No skin contact was allowed in the vinification of both varietals. The juice of both the Semillon and Chardonnay grapes was fermented in stainless steel tanks at 14° C for a period of ten days and aged on wood chips for four months.



# Two Oceans Wines

Stellenbosch

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