

Two Oceans Chardonnay 2010

Colour : Straw yellow with green tinges.

Bouquet : Aromas of subtle lime, citrus and apricot with delicate oak nuances.

Taste : A mouth-filling and creamy wine with an excellent balance between the fruit and oak flavours, resulting in a fresh finish.

Excellent served on its own or with fish, white meat dishes and salads.

variety : Chardonnay | 100% Chardonnay

winery : Two Oceans Wines

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 13.58 % vol rs : 2.8 g/l pH : 3.46 ta : 6 g/l

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

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 Stellenbosch, Malmesbury and Franschhoek regions. Situated at altitudes some 100m to 250m above sea, the trellised vines were planted between 1985 and 1990. The Stellenbosch vineyards face in a south to south-westerly direction to take advantage of maritime winds. The vineyards are all unirrigated as controlled water stress limits the yield and makes for intensity of flavour.

about the harvest: The grapes were harvested at 22.5° and 24° Balling from mid-February to early March.

in the cellar : The fruit received no skin contact. Fermentation at 14°C, on oak chips in stainless steel tanks, followed. After fermentation the wine was matured for a period of six months and was stirred every second week. No malolactic fermentation was induced.



Two Oceans Wines

Stellenbosch

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