

## Two Oceans Chenin Blanc / Sauvignon Blanc 2010

Colour: Brilliant with green tint.

Bouquet: A potpourri of peach, guava, gooseberry and passion fruit.

Taste: Fresh and fruity with the crisp acidity of the Sauvignon Blanc complemented by the softness of Chenin Blanc.

Serve with salads, seafood, poultry, pastas and risottos.

**variety** : Chenin Blanc | 80% Chenin Blanc 20% Sauvignon

**winery** : Two Oceans Wines

**winemaker** : Pieter Badenhorst

**wine of origin** : Coastal

**analysis** : alc : 11.95 % vol    rs : 5.3 g/l    pH : 3.41    ta : 6.2 g/l

**type** : White

**pack** : Bottle    **closure** : Screwcap

**in the vineyard** : This Distell label takes its name from the two great oceans that converge at the Cape, the Indian and the Atlantic. 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.

This wine is made from a blend of Chenin Blanc (80%) and Sauvignon Blanc (20%).

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

The Chenin Blanc grapes were sourced from vineyards in the Paarl and Worcester areas, planted between 1970 and 1982, some 100 m to 200 m above sea level. The Sauvignon Blanc grapes were sourced in Stellenbosch, planted between 1985 and 1990. All these trellised vines were planted between 100 m and 250 m above sea level, and all the vineyards were unirrigated so that controlled water stress could limit the yield and intensity the flavour.

**about the harvest**: All grapes were harvested by hand.

**in the cellar : The winemaking (Winemaker: Pieter Badenhorst)**

The Chenin Blanc grapes were picked at 23° Balling and received no skin contact before fermentation at 13-15° C in stainless steel tanks. The Sauvignon Blanc grapes were harvested between 22° and 23° Balling and also received no skin contact. The fruit was fermented in stainless steel tanks at 12°C for 10 days.



### Two Oceans Wines

Stellenbosch

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