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Two Oceans Pinotage 2010

Colour: Dark ruby with purple edges.
Bouquet: Herbaceous with flavours of blackcurrant, raspberry and subtle spicy aromas.
Taste: Medium-bodied with rich fruit flavours of plums and Strawberries followed by a slight tannic finish.

An elegant, approachable wine that is sufficiently versatile to be enjoyed with white and red meat dishes, as well as pastas.



variety : Pinotage | 100% Pinotage
winery : Two Oceans Wines
winemaker : Justin Corrans
wine of origin : Coastal
analysis : **alc :** 13.4 % vol **rs :** 5.4 g/l **pH :** 3.66 **ta :** 5.6 g/l
type : Red **style :** Off 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 grapes were sourced from vineyards in the Helderberg, Malmesbury and Durbanville areas, situated at altitudes ranging from 50m to 180m above sea level. Some of the vines are grown as bush vines and were planted in 1985 while the others are trellised on a hedge system and were planted in 1998. All the vines are grafted onto Phylloxera-resistant rootstocks. The majority of the vineyards are grown under dryland conditions while some received supplementary irrigation.

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

in the cellar : The fruit was fermented on the skins for a period of five days to preserve as much fruit as possible and to extract sufficient colour without extracting the full-bodied tannins. The wine was matured on French oak chips for a period of nine months.

Two Oceans Wines
Stellenbosch

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