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Two Oceans Shiraz Cabernet Sauvignon 2009

Colour: Deep Red
Bouquet: Smokey and spicey with blackcurrent and mulberry in the background.
Taste: : A medium-bodied wine with slight tannin, an abundance of berries with spicy and peppery nuances.

Serve with most red meat, game and pasta dishes.



variety : Shiraz | 60% Shiraz, 40%Cabernet Sauvignon
winery : Two Oceans Wines
winemaker : Thinus Kruger
wine of origin : Coastal
analysis : **alc :** 13.40 % vol **rs :** 6.8 g/l **pH :** 3.5 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **closure :** Cork

in the vineyard : This Distell label takes its name from the two great oceans that converge near the Cape of Good Hope, the Indian and the Atlantic. Two Oceans is an easy-drinking and very versatile range of food-friendly varietal and blended red and white wines. Accessibly styled, the brand exemplifies South Africa's friendly, relaxed and café orientated lifestyle.

Two Oceans' winemakers work closely with a team of viticulturists who ensure vineyards are ideally located to produce concentrated fruit flavours. To ensure the finest quality, all grapes are sourced from premier vineyards within the Cape's Coastal region, where a temperate climate prevails. Vineyards are cooled in summer by day-time maritime breezes from both oceans and a drop in night-time temperatures, allowing grapes to ripen slowly, which promote flavour intensity. This wine is made from a blend of Shiraz (60%) and Cabernet Sauvignon (40%).

Vineyards (viticulturist: Bennie Liebenberg)
The Shiraz grapes were sourced from bush and trellised vineyards in the Stellenbosch, Paarl, Malmesbury, Wellington and Worcester areas, ranging from 50 m to 180 m above sea level. The Cabernet Sauvignon grapes were sourced from vineyards in the coastal areas. They were grown in a range of soils from decomposed granite to deep, red.

about the harvest: The Shiraz grapes were hand harvested between 24° and 25° Balling in the beginning of February. The Cabernet sauvignon grapes were hand harvest between 23° and 24° Balling.

in the cellar : The grapes of both cultivars were fermented separately on the skins for a period of seven days. After pressing, malolactic fermentation was induced and completed in stainless steel tanks. The wines were matured separately on French oak chips and micro-oxygenation was used to soften the tannins and to add complexity to the flavour.

Two Oceans Wines
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