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Two Oceans Shiraz Rosé 2010

Colour: Lovely rose colour.
Bouquet: An abundance of ripe berries supported by peach and candy background notes.
Taste: A fresh and fruity wine with strawberry, peach and melon flavours.

Excellent served on its own or with grilled seafood, chicken and pasta dishes or with soft cream cheeses.



variety : Shiraz | 100% Shiraz
winery : Two Oceans Wines
winemaker : Thinus Kruger
wine of origin : Coastal
analysis : **alc :** 12.86 % vol **rs :** 7.7 g/l **pH :** 3.34 **ta :** 6.5 g/l
type : Rose **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 ind 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 optiamal crop yield. During the ripening season the grapes are tasted daily for ripeness and also chemically analysed to ensure they are picked when varietal lavours are most concentrated and there is a good balance between fruit and acid.

The vineyards (viticulturist: Bennie Liebenberg)
The grapes were sourced from premium vineyards in the Stellenbosch and mainly Malmesbury regions, situated at altitudes some 110m to 160m above sea level. The vines are grown in deep red decomposed granite as well as sandy and gravel soils, ideally suited to the cultivation of Shiraz grapes. The warm, dry condition resulted in a yield of five to eight tons per hectare of healthy grapes with smaller berries and a favourable skin-to-juice ratio. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were harvested at 20º to 22º Balling during February and March.

in the cellar : The grapes were crushed and the juice separated from the skins in dejuicers and then cold-settled overnight. After cold-settling the juice was inoculated with a pure yeast culture and fermented in stainless steel tanks at 15º C.

Two Oceans Wines
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