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# Two Oceans Shiraz 2010




Colour: Deep ruby red.
Bouquet: An abundance of prunes and cherries with a smoky background.
Taste: Intense ripe berry flavours and spicy, peppery nuances with a lingering aftertaste and soft tannins.

Excellent served with red meat, game and pasta dishes.

**variety :** Shiraz | 100% Shiraz
**winery :** Two Oceans Wines
**winemaker :** Justin Corrans
**wine of origin :** Coastal
**analysis :** **alc :** 13.65 % vol **rs :** 6.3 g/l **pH :** 3.46 **ta :** 5.5 g/l
**type :** Red **style :** 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 bush and trellised vineyards in the Stellenbosch, Paarl, Malmesbury, Wellington and Worcester areas. The vines are grown at altitudes of between 50m and 180m above sea level.

**about the harvest:** The grapes were harvested by hand at 24° and 25° Balling during February.

**in the cellar :** The juice was fermented on the skins for four days to allow for maximum colour and flavour extraction. Upon completion of malolactic fermentation the wine was matured in new French oak for a period of three months.


## Two Oceans Wines
Stellenbosch
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