

## Two Oceans Cabernet Sauvignon 2010

Colour: Deep red.

Bouquet: An abundance of blackcurrants and prunes with green olive notes supported by oak spice in the background.

Taste: A medium- to full-bodied wine with intense berry fruit flavours and accessible tannins. This wine will gain in complexity and character over the next three years.

Excellent enjoyed on its own or served with pasta, veal or game dishes.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Two Oceans Wines

**winemaker :** Justin Corrans

**wine of origin :** Stellenbosch and Paarl

**analysis :** alc : 13.52 % vol rs : 5.9 g/l pH : 3.49 ta : 5.4 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.

This wine is made entirely from Cabernet Sauvignon grapes.

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

The grapes were sourced from vineyards in the coastal areas with the majority of the fruit coming from the Stellenbosch and Paarl regions.

**about the harvest:** The grapes were harvested by hand and machine at 24° to 25° Balling during the end of February and beginning of March.

**in the cellar :** The juice was fermented on the skins for a period of five days to preserve as much fruit flavours as possible and to extract sufficient colour without extracting the full-bodied tannins. A third of the wine was matured in third-fill barrels and the balance in French oak staves for nine months to add spice and complexity to the wine.



Two Oceans Wines

Stellenbosch

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