

Two Oceans Merlot 2010

Colour: Ruby red.

Bouquet: An abundance of strawberry and plum aromas with slightly spicy oak nuances.

Taste: Mouth-filling and soft with lots of berry flavours and a slight tannic background.

An approachable wine that is sufficiently versatile to be enjoyed with pasta and red meat dishes.

variety : Merlot | 100% Merlot

winery : Two Oceans Wines

winemaker : Justin Corrans

wine of origin :

analysis : alc : 13.3 % vol rs : 6.8 g/l pH : 3.43 ta : 5.8 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 Merlot grapes.

The vineyards (viticulturist: Bennie Liebenberg)

The grapes were sourced from vineyards in the Stellenbosch, Malmesbury, Worcester and Robertson regions. The vines, between 8 and 20 years of age at the time of harvesting, were grown in decomposed granite and Glenrosa soils on Filloksera-resistant rootstocks R99, R110 and 101-14. Situated on south to south-westerly facing slopes, the vineyards yielded an average of six to eight tons per hectare.

about the harvest: The grapes were harvested by hand and machine at 23° to 26° Balling.

in the cellar : The juice was fermented on the skins for a period of five days and after pressing, fermentation was continued without the skins. Once malolactic fermentation had been induced, the wine was matured in a combination of new, second-fill and third-fill French oak.



Two Oceans Wines

Stellenbosch

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