

Two Oceans Cabernet Sauvignon / Merlot 2011

Colour: Bright ruby red.

Bouquet: An abundance of berry and oak spice aromas.

Taste: An easy-drinking wine with intense berry flavours and soft, elegant tannins.

Excellent served with red meat dishes such as roast lamb, stews, grilled meat, carpaccio and kidneys as well as with robust pasta dishes.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

winery : Two Oceans Wines

winemaker : Bonny van Niekerk

wine of origin : Western Cape

analysis : alc : 13.67 % vol rs : 6.20 g/l pH : 3.60 ta : 5.70 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

International Wine Challenge 2012 - Commended

Decanter World Wine Awards 2012 - Commended

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: Annelie Viljoen)

The grapes were sourced from vineyards in the coastal areas. The vines are grown in soils ranging from decomposed granite to deep red.

about the harvest: The grapes were harvested by hand at 23° - 24.5° Balling.

in the cellar : Each vineyard block was separately vinified. In each instance, the juice was fermented at 24° C to 26° C. The juice was left on the skins for four to five days to allow for maximum colour and flavour extraction while keeping tannins approachable.



Two Oceans Wines

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