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Two Oceans Shiraz Rosé 2011



Colour: Lovely rose colour.
Bouquet: An abundance of ripe strawberries and melon aromas supported by subtle fl oral notes.
Taste: A fresh and fruity wine with strawberry, peach and melon fl avours, balanced by a fresh acidity, with a lingering finish.

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 : Justin Corrans
wine of origin : Coastal
analysis : **alc :** 11.30 % vol **rs :** 7.50 g/l **pH :** 3.17 **ta :** 6.34 g/l
type : Rose **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Background
It's one of the most extraordinary places on the planet, along the southern tip of Africa, where two mighty oceans meet. Like an attraction of opposites, the warm Indian and the icy cold Atlantic oceans connect to create an awesome chemistry! It impacts on the climate and the coastline and extends way into the vineyards of the famed Western Cape.

The presence of the oceans is never far away, reaching beyond the coastline and further inland. Here in the Western Cape, winter rains soak the soils and summer warmth ripens the vines but slowly. Cooling sea breezes and mists lower the temperatures so the grapes can develop in their own time with fl avours that are intense and plentiful.

You can taste it in Two Oceans wines: fresh, delicious and full of life.

All Two Oceans wines are made from IPW-accredited vines, farmed according to eco-sustainable principles. From the 2010 vintage, all Two Ocean wines carry the sustainability seal that guarantees production integrity every step of the way from the vineyards to the fi nal pack, be it bottle or box.

The oceans aren't just an important infl uence on Two Oceans wines. They also sustain life. That's why Two Oceans supports the WWF Southern African Sustainable Seafood Initiative (WWF SASSI) that helps to improve the conservation status of overexploited seafood in our oceans.

This wine is made entirely from Shiraz grapes.

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 19° to 21° Balling during February.

in the cellar : The grapes were crushed, and the juice and skins kept together for 4 hours to extract an optimum level of colour. The juice was separated from the skins in

dejuicers and then clarified. The clean juice was inoculated with a pure yeast culture and fermented in stainless steel tanks at 13° C. After fermentation the wine was racked from the lees, blended, cold-stabilized and filtered prior to bottling.

Two Oceans Wines

Stellenbosch

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