

Two Oceans Fresh and Fruity White 2011

Colour: Brilliant clear with hints of green.

Bouquet: An abundance of floral and guava fruit aromas.

Taste: A crisp wine with guava fruit flavours and a lingering aftertaste.

An ideal sipping wine, it also makes an excellent partner to fish, pasta and poultry dishes.

variety : Chenin Blanc | 40% Chenin Blanc 40% Colombard 20% Riesling

winery : Two Oceans Wines

winemaker : Deon Boshoff

wine of origin : Western Cape

analysis : alc : 12.47 % vol rs : 11.27 g/l pH : 3.40 ta : 6.50 g/l

type : White **style** : Dry **body** : Medium

pack : Bottle **closure** : Cork

International Wine Challenge 2012 - Commended

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 flavours 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 final pack, be it bottle or box.

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

This wine is made from a blend of Chenin Blanc (40%), Colombard (40%) and Riesling (20%) grapes.

The vineyards (Viticulturist: Annelie Viljoen)

The Chenin Blanc grapes were sourced from vineyards in the Paarl and Worcester areas. Planted between 1970 and 1982, the vineyards are situated at altitudes of 130m to 180m above sea level. The Colombard and Riesling grapes were sourced from vineyards in the Robertson region.

about the harvest: The grapes were harvested by hand at 21° Balling.

in the cellar : The fruit was destemmed, crushed and fermented cold at 13° C with a selected yeast strain. Cold-fermentation for a period of two weeks ensured maximum fruit concentration.



Two Oceans Wines

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