

Two Oceans Moscato 2012

Colour: Brilliant and clear with green tinges.

Bouquet: Floral and fruity with a slight muskiness, reflecting the characteristic aromas of the grape varieties that make up the blend.

Taste: Crisp, fresh and fruity with a pleasant sweet aftertaste of ripe pears.

Excellent served chilled on its own or with white meat dishes, summer salads, fish and seafood.

variety : | Moscato

winery : Two Oceans Wines

winemaker : Justin Corrans

wine of origin : Western Cape

analysis : alc : 8.33 % vol rs : 77.72 g/l pH : 2.98 ta : 6.34 g/l

type : White **wooded**

pack : Bottle **closure** : Screwcap

ageing : Best enjoyed while still young and fresh.

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 WWF Southern African Sustainable Seafood Initiative (WWF SASSI) that helps to improve the conservation status of overexploited seafood in our oceans.

The vineyards

The grapes for this wine were sourced from selected vineyards in the Western Cape.

about the harvest: The grapes were picked at optimal ripeness upon showing maximum fruit expression.

in the cellar : After crushing and gentle pressing, the must settled to separate the solid matter from the juice. Fermentation was carefully controlled and took place in stainless steel tanks. The naturally fruity sweetness of the grapes was preserved by halting the fermentation process. The wine was clarified and stored at very low temperatures to preserve its freshness and sweetness.



Two Oceans Wines

Stellenbosch

021 809 7000

www.twooceanswines.com

