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Two Oceans Sauvignon Blanc Brut 2011

Colour: Brilliant, clear, almost pale straw.
Bouquet: An elegant melange of tropical fruits, litchis, pineapples and granadilla.
Taste: Fresh, fruity and zesty with a crisp bubble and clean palate.

Superbly versatile, serve it with brunch, lunch or dinner, with sushi, salmon, salads, oysters and dessert.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Two Oceans Wines
winemaker : Pieter Badenhorst
wine of origin : Coastal
analysis : **alc :** 11.52 % vol **rs :** 8.64 g/l **pH :** 3.25 **ta :** 6.85 g/l
type : Sparkling **taste :** Fruity
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 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 (Viticulturist: Bennie Liebenberg)
Grapes were chosen from a variety of vineyards in the Western Cape of differing age, altitude, aspect and slope, giving us the building blocks to blend a finely balanced bubbly with appealing, fresh characters.

about the harvest: The grapes were harvested by hand between 21° and 23° Balling.

in the cellar : In the cellar the juice had no skin contact and was fermented at 13° - 15°C for 12 days. After fermentation, the wine was carbonated to give it its lively sparkle.

Two Oceans Wines
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