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Two Oceans Shiraz 2012



Colour: Bright vibrant red.
Bouquet: Intense aromas of raspberries and strawberries with a hint of white pepper and a smoky background as a result of subtle oaking..
Taste: Juicy and soft on the palate with red berry fruit flavours and spicy, peppery nuances. The tannins are soft and mouth-filling with a lingering spicy finish.

Excellent served with red meat, game and pasta dishes.

variety : Shiraz | 100% Shiraz
winery : Two Oceans Wines
winemaker : Justin Corrans
wine of origin : Coastal
analysis : **alc :** 13.46 % vol **rs :** 6.02 g/l **pH :** 3.51 **ta :** 5.67 g/l
type : Red **style :** Dry **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 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.

This wine is made entirely of Shiraz grapes.

The vineyards (viticulturist: Bennie Liebenberg)
The grapes were sourced from bush and trellised vineyards in the Stellenbosch, Helderberg, Malmesbury and Durbanville areas, situated at altitudes ranging from 50 m to 180 m above sea level. The majority of the vineyards are grown under dryland conditions while some received supplementary irrigation.

about the harvest: A cool 2012 vintage resulted in grapes being harvested later than usual, at an optimum sugar level of 23° to 24° Balling. The grapes were harvested by hand and machine.

in the cellar : The juice was fermented on the skins for five days during which pump-overs were performed. Extraction was carefully monitored by tasting to ensure

maximum extraction of colour and flavour without aggressive tannins. Post-fermentation maceration occurred on some of the ferments. Fermentation was followed by malolactic fermentation. The wine was subsequently racked onto French and American oak and matured for six months. The wine was gently finned and filtered prior to bottling.

Two Oceans Wines

Stellenbosch

021 809 7000

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