

Two Oceans Chardonnay 2012

Colour: Light straw colour with golden specs.

Bouquet: Very fruit-driven with initial aromas of citrus and lime and a touch of wood spice in the background

Taste: This medium-bodied, lightly-oaked wine has abundant fruit flavours complemented by a fantastic acid/sugar balance to keep it lingering in the mouth.

Enjoy with rich food dishes such as pasta, poultry and fish in creamy sauces as well as asparagus and melted butter, snails in garlic butter, Caesar salad, mild Indian korma and other creamy curries.

variety : Chardonnay | 100% Chardonnay

winery : Two Oceans Wines

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 13.64 % vol rs : 4.20 g/l pH : 3.37 ta : 6.18 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Screwcap

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)

The grapes were selected from a wide range of vineyards, predominantly from the Robertson, Stellenbosch and Malmesbury areas. Trellised on five-wire hedge systems, the vines are between six and 16 years of age and yielded an average of 6 to 10 tons per hectare. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were harvested at 22.5° and 24° Balling from mid-February to early March.

in the cellar : The fruit received no skin contact. Fermentation at approximately 16°C took place in stainless steel tanks with French and American oak chips added to the tanks. After fermentation the wine was matured in the same tanks for a period of four



months and was stirred every second week. No malolactic fermentation was induced.

Two Oceans Wines

Stellenbosch

021 809 7000

www.twooceanswines.com

