

Two Oceans Merlot 2011

Colour: Ruby red.

Bouquet: An abundance of strawberry and plum aromas with slightly spicy oak nuances.

Taste: Mouth-filling and soft with lots of berry flavours and a slight tannic background.

An approachable wine that is sufficiently versatile to be enjoyed with pasta and red meat dishes.

variety : Merlot | 100% Merlot

winery : Two Oceans Wines

winemaker : Justin Corrans

wine of origin : Western Cape

analysis : alc : 13.58 % vol rs : 6.10 g/l pH : 3.54 ta : 5.94 g/l

type : Red **style :** Off 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 Southern African Sustainable Seafood Initiative (SASSI) that helps to improve the conservation status of overexploited seafood in our oceans.

This wine is made entirely from Merlot grapes.

The vineyards (viticulturist: Bennie Liebenberg)

The grapes were sourced from vineyards in the Stellenbosch, Malmesbury and Worcester regions. The vines, between 8 and 20 years of age at the time of harvesting, were grown in decomposed granite and Glenrosa soils on Filloksera-resistant rootstocks R99, R110 and 101-14. Situated on south to south-westerly facing slopes, the vineyards yielded an average of six to eight tons per hectare.

about the harvest: The grapes were harvested by hand and machine at 23° to 26° Balling.

in the cellar : The juice was fermented on the skins for a period of five days and after pressing, fermentation was continued without the skins. Once malolactic fermentation had been induced, the wine was matured in a combination of new, second-fill and third-fill French oak.



Two Oceans Wines

Stellenbosch

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