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Two Oceans Pinotage 2012



Colour: Dark ruby with purple edges.
Bouquet: An abundance of plum, red berry fruit with hints of banana and subtle spicy oak aromas.
Taste: A medium- to full-bodied wine with a fresh acidity backed by vibrant berry flavours and soft, ripe tannins with a lingering finish.

An elegant, approachable wine that is sufficiently versatile to be enjoyed with white and red meat dishes, as well as pastas.

variety : Pinotage | 100% Pinotage
winery : Two Oceans Wines
winemaker : Justin Corrans
wine of origin : Coastal
analysis : **alc :** 13.43 % vol **rs :** 5.90 g/l **pH :** 3.70 **ta :** 5.54 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 WWF Southern African Sustainable Seafood Initiative (WWF SASSI) that helps to improve the conservation status of over exploited seafood in our oceans.

This wine is made entirely of Pinotage grapes.

The vineyards (viticulturist: Bennie Liebenberg)
The grapes were sourced from vineyards in the Helderberg, Malmesbury and Durbanville areas, situated at altitudes ranging from 50 m to 180 m above sea level. Some of the vines are grown as bush vines and others are trellised. The majority of the vineyards are grown under dry-land 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. 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

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