

## Two Oceans Soft and Fruity Red 2012

Colour: Dark ruby red.

Bouquet: An abundance of strawberry, cherry and ripe dark fruit aromas with delicate oak notes.

Taste: An easy-drinking wine with soft tannins, fresh strawberry and cherry flavours.

Excellent served with red meat, pasta and poultry dishes.

**variety** : Cabernet Sauvignon | 45% Shiraz, 40% Merlot, 15% Petit Verdot

**winery** : Two Oceans Wines

**winemaker** : Michael Bucholz

**wine of origin** : Western Cape

**analysis** : alc : 13.60 % vol   rs : 6.68 g/l   pH : 3.56   ta : 5.51 g/l

**type** : Red   **style** : Dry   **body** : Medium   **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.

This wine is made from a blend of Shiraz (45%), Merlot (40%) and Petit Verdot (15%) grapes.

The vineyards (viticulturist: Annelie Viljoen)

The grapes were sourced from vineyards in the Paarl, Worcester, Wellington and Malmesburg regions. Ranging in age from eight to 20 years, the vines are grown in Kroonstad soils as well as decomposed granite. Situated at altitudes of 50 to 80 m above sea level, the vineyards are trellised while appropriate canopy management and row orientation minimise wind damage.

**about the harvest**: The grapes were harvested by hand at 23° to 24° Balling from mid-March until the end of March.

**in the cellar** : Each vineyard block was individually vinified. The grapes were fermented on the skins for five days after which the juice was fermented dry and malolactic fermentation was induced. Twenty percent of the final blend received



wood exposure in stainless steel tanks with French oak staves. The balance received no wood treatment.

## Two Oceans Wines

Stellenbosch

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