

Two Oceans Rich and Fruity Red 2009

Colour: Dark ruby red.

Bouquet: An abundance of strawberry, candy and ripe fruit aromas.

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

Excellent on its own or served with red meat, pasta and poultry dishes.

variety : Cabernet Sauvignon | 20% Cabernet Sauvignon 20% Shiraz 20% Merlot 20% Pinotage 10% Ruby Cabernet 10% Tinta Barocca

winery : Two Oceans Wines

winemaker : Bonnie van Niekerk

wine of origin : Western Cape

analysis : alc : 12.92 % vol rs : 13.15 g/l pH : 3.62 ta : 5.41 g/l

type : Red **style :** Semi Sweet **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 from a blend of Cabernet Sauvignon (20%), Merlot (20%), Shiraz (20%), Pinotage (20%), Ruby Cabernet (10%) and Tinta Barocca (10%) grapes.

The vineyards (Viticulturist: Annelie Viljoen)

The grapes were sourced from vineyards in the Paarl, Worcester, Wellington and Malmesburg regions. Situated at altitudes some 50m to 80m above sea level, the vineyards are between 8 and 20 years old and grown in soils varying from decomposed granite to Kroonstad. Appropriate canopy management and row orientation contribute to minimizing 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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