

## Two Oceans Semillon Chardonnay 2012

Colour: Straw-yellow with tinges of green.

Bouquet: Green apple and citrus flavours from the Sémillon together with summer fruit flavours from the Chardonnay.

Taste: Medium-bodied, very fruit-driven, with a fantastic acid/sugar balance and a lingering aftertaste.

Excellent served with fish, pasta and poultry dishes.

**variety** : Semillon | 70% Semillon 30% Chardonnay

**winery** : Two Oceans Wines

**winemaker** : Pieter Badenhorst

**wine of origin** : Coastal

**analysis** : alc : 12.80 % vol rs : 4.50 g/l pH : 3.25 ta : 6.25 g/l

**type** : White **style** : 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 overexploited seafood in our oceans.

This wine is made from a blend of Sémillon (70%) and Chardonnay (30%) grapes.

The vineyards (viticulturist: Bennie Liebenberg)

The Sémillon grapes were sourced vineyards situated in Robertson and Breede-kloof, while the Chardonnay grapes came from vineyards in the Stellenbosch, Malmesbury and Robertson regions. Most of the vineyards are trellised and received supplementary irrigation when needed.

**about the harvest**: The Sémillon grapes were picked at 21° to 22.5° Balling during mid-March upon showing light, grassy flavours. The Chardonnay grapes were harvested at 22° to 23° Balling over a three-week period from mid-February to early March.

**in the cellar** : No skin contact was allowed in the vinification of both varieties. The juice of both the Semillon and Chardonnay grapes was fermented in stainless steel



tanks at 14° C for a period of ten days and aged on wood chips for four months.

## Two Oceans Wines

Stellenbosch

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