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Two Oceans Malbec 2011



Colour: Deep ruby.
Bouquet: Ripe blackberry and prunes with dark chocolate.
Taste: Full-bodied and fruity with a soft and elegant palate laced with ripe fruit and spicy vanilla.

An elegant, approachable wine that is sufficiently versatile to be enjoyed with poultry, veal and red meat dishes.

variety : Malbec | 100% Malbec
winery : Two Oceans Wines
winemaker : Bonny van Niekerk
wine of origin : Western Cape
analysis : **alc :** 13.49 % vol **rs :** 5.89 g/l **pH :** 3.60 **ta :** 5.47 g/l
type : Red **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 over exploited seafood in our oceans.

This wine is made entirely from Malbec grapes. The vineyards (viticulturist: Annelie Viljoen)
The fruit was sourced from a selection of the Cape's top vineyards in Stellenbosch, Paarl, Wellington and Robertson, and harvested at optimal ripeness to achieve the fruit-driven character of the eventual wine.

about the harvest: Grapes were harvested by hand in March at 22° to 24° Balling.

in the cellar : Each vineyard block was separately vinified. The juice was fermented at low temperatures (between 13° and 15°C) to retain fruit flavours. In addition, three days' maceration helped preserve flavour while giving intensity of colour to the wine. The skins were then drawn off, pressed and fermentation completed.

Two Oceans Wines
Stellenbosch

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