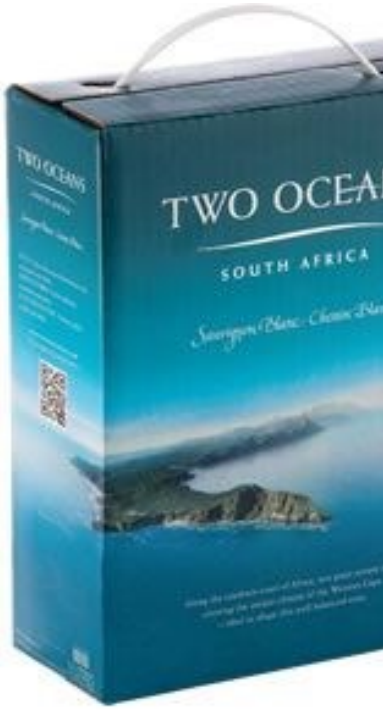
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Two Oceans Sauvignon Blanc / Chenin Blanc 3L BiB 2012



Colour: Brilliant light green.
Bouquet: Inviting aromas of guava, gooseberry and passion fruit.
Taste: Fresh and fruity with the crisp acidity of the Sauvignon Blanc complementing the softness of the Chenin Blanc.

Excellent on its own or served with salads, seafood, poultry and pasta dishes.

variety : Sauvignon Blanc | 62% Sauvignon Blanc, 38% Chenin Blanc
winery : Two Oceans Wines
winemaker : Elize Coetzee
wine of origin : Coastal
analysis : **alc :** 11.87 % vol **rs :** 5.64 g/l **pH :** 3.3 **ta :** 6.41 g/l
type : White **style :** Off Dry **taste :** Fruity
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 Sauvignon blanc (62%) and Chenin blanc (38%) grapes.

The vineyards (viticulturist: Annelie Viljoen)
The Chenin blanc grapes were sourced from Paarl and Robertson vineyards. The Sauvignon blanc grapes came from Stellenbosch vineyards, planted between 1985 and 1990 and established between 100 m and 250 m above sea level.

about the harvest: All grapes were harvested by hand. The Chenin Blanc grapes were picked at 23° Balling. The Sauvignon Blanc grapes were harvested at 22° to 23° Balling.

in the cellar : Grapes received no skin contact before fermentation at 13 to 15°C in stainless steel tanks. The Sauvignon Blanc grapes also received no skin contact and was fermented in stainless steel tanks at 12°C for 10 days.

Two Oceans Wines

Stellenbosch

021 809 7000
www.twooceanswines.com