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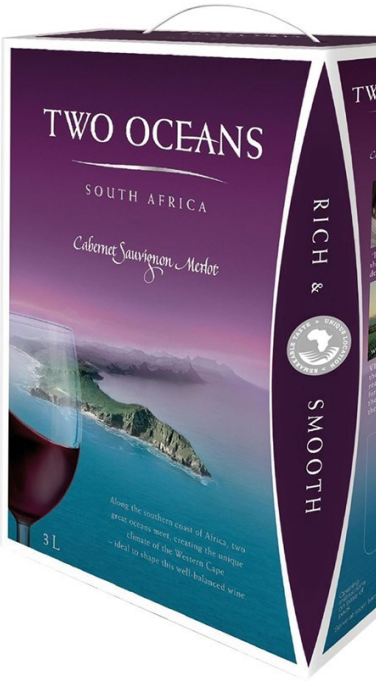
Two Oceans Cabernet Sauvignon Merlot 3L BIB 2012



Colour: Bright ruby red.
Bouquet: An abundance of berry and oak spice aromas.
Taste: An easy-drinking wine with intense berry fl avours and soft, elegant tannins.

Excellent served with red meat dishes such as roast lamb, stews, grilled meat, carpaccio and kidneys as well as with robust pasta dishes.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot
winery : Two Oceans Wines
winemaker : Bonny van Niekerk
wine of origin : Western Cape
analysis : **alc :** 13.67 % vol **rs :** 6.20 g/l **pH :** 3.60 **ta :** 5.70 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Tap

2013 International Wine and Spirit Competition - Silver

in the vineyard : 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.

The vineyards (Viticulturist: Annelie Viljoen)
The fruit was sourced from vineyards in the coastal areas. The vines are grown in soils ranging from decomposed granite to deep red.

about the harvest: The grapes were harvested by hand at 23° to 24.5° Balling. Each vineyard block was separately vinified.

in the cellar : This wine is made from a blend of Cabernet Sauvignon (60%) and Merlot (40%) grapes.

In each instance, the juice was fermented at 24° to 26°C. The juice was left on the skins for four to five days to allow for maximum colour and flavour extraction while keeping tannins approachable.

Two Oceans Wines

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