

Two Oceans Chardonnay 2013

Colour: Light straw colour with golden specs.

Bouquet: Aromas of subtle citrus, apricot and lime with delicate oak nuances in the background.

Taste: This medium-bodied, lightly-oaked wine has abundant fruit flavours complemented by a fantastic acid/sugar balance to keep it lingering in the mouth.

Enjoy with rich food dishes such as pasta, poultry and fish in creamy sauces as well as asparagus and melted butter, snails in garlic butter, Caesar salad, mild Indian korma and other creamy curries.

variety : Chardonnay | 100% Chardonnay

winery : Two Oceans Wines

winemaker : Pieter Badenhorst

wine of origin : Western Cape

analysis : alc : 13.40 % vol rs : 4.50 g/l pH : 3.40 ta : 6.10 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity wooded

pack : Bottle **size :** 750ml **closure :** Screwcap

Available Internationally.

in the vineyard : Background

At the southern tip of Africa, along the brooding, craggy coastline of the southern Cape, two mighty but opposing oceans meet - the one cold, the other, warm. The impact is immense. It affects the climate, the coastline and areas inland, and the influence on the vineyards of the Western Cape is significant.

The Atlantic Ocean that flows along the west coast of Africa is fed by the icy Benguela current from the South Pole. The Indian Ocean is fed by the Agulhas current coming from the tropics. Their connection, amidst crashing waves and soaring spray, creates a unique set of conditions.

Whether along the coast or further inland, the presence of the oceans is never far away. Cooling sea breezes and mists can lower temperatures during the lead-up to the harvest, slowing down ripening. Grapes aren't hurried but develop in their own time with flavours that are balanced, intense and plentiful.

You can taste it in Two Oceans wines: fresh, delicious and full of life.

Two Oceans takes its responsibility to the environment very seriously. All wines are made from IPW-accredited vines, farmed according to eco-sustainable principles. They also carry the fully traceable sustainability seal that guarantees production integrity every step of the way from the vineyards to the final pack, be it bottle or box. Bottled wines are sold exclusively in light-weight, fully recyclable 410 gram bottles, while labels, inks and adhesives are all biodegradable.

The vineyards (viticulturist: Bennie Liebenberg)

The grapes were selected from a wide range of vineyards, predominantly from the Robertson, Stellenbosch and Malmesbury areas. Trellised on five-wire hedge systems, the vines are between seven and 17 years of age and yielded an average of 6 to 10 tons per hectare. Pest and disease control was implemented according to South African IPW standards.

about the harvest: The grapes were harvested at 22.5° and 24° Balling from mid-February to early March.

in the cellar : No skin contact was allowed. Fermentation at approximately 18°C took place in stainless steel tanks with French and American oak chips added to the tanks.



After fermentation the wine was matured in the same tanks for a period of four months and was stirred every second week. Then the wine was blended, fined and filtered before being bottled.

Two Oceans Wines

Stellenbosch

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