

Two Oceans Semillon Chardonnay 2013

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 : Western Cape

analysis : alc : 12.50 % vol rs : 4.50 g/l pH : 3.40 ta : 6.20 g/l

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

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

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.

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 Breedekloof, 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 varietals. 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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