

Two Oceans Malbec 2013

Colour: Deep ruby red.

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 : 13.05 % vol rs : 6.80 g/l pH : 3.49 ta : 5.42 g/l

type : Red **body** : Full **taste** : Fruity **wooded**

pack : Bottle **size** : 0 **closure** : Screwcap

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 Malbec grapes.

The Vineyards

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

021 809 7000

www.twooceanswines.com

