

Two Oceans Vineyard Selection Chardonnay 2013

Colour: Straw yellow with tinges of green.

Bouquet: Fruity peach and pear aromas with undertones of wood spice.

Taste: Medium-bodied with peach and pear flavours followed by citrus and oak spice.

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 : Justin Corrans

wine of origin : Western Cape

analysis : alc : 13.28 % vol rs : 6.06 g/l pH : 3.44 ta : 6.48 g/l

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

pack : Bottle **size :** 750ml **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.

The Vineyards

The grapes were sourced from premium vineyards in the Stellenbosch and mainly Malmesbury regions, situated at altitudes some 110 m to 160 m above sea level. The vines are grown in deep red decomposed granite as well as sandy and gravel soils, ideally suited to the cultivation of Shiraz grapes. The warm, dry condition resulted in a yield of 5 to 8 tons per hectare of healthy grapes with smaller berries and a favourable skin-to-juice ratio. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were harvested at 22° to 24° Balling from mid-February until early March.

in the cellar : Fermentation 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. The



wine was then blended, fined and filtered before being bottled.

Two Oceans Wines

Stellenbosch

021 809 7000

www.twooceanswines.com

