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Two Oceans Cabernet Sauvignon Merlot 2001

Export only
Winemaker Coenie Snyman says of this medium-bodied, smooth and very approachable wine made for early enjoyment, that its nose offers ripe strawberry and cherry aromas carried through on the palate. It is the ideal companion to most red meat dishes.



variety : Cabernet Sauvignon | 63% Cabernet Sauvignon, 37% Merlot
winery : Two Oceans Wines
winemaker : Coenie Snyman
wine of origin : Coastal
analysis : **alc :** 12.54 % vol **rs :** 5.2 g/l **pH :** 3.84 **ta :** 5.0 g/l

in the vineyard : This Distell label takes its name from the two great oceans that converge at the Cape, the Indian and the Atlantic. The Capeâ€™s Coastal region enjoys a temperate climate, cooled by day-time maritime breezes from both oceans and a drop in night-time temperatures to allow grapes to ripen slowly. In addition, the moderate humidity means vines are far less prone to disease than in areas with higher moisture levels.

To ensure the finest quality, grapes are sourced from vineyards in cool growing areas. The winemaker works very closely with a team of viticulturists and he closely supervises pruning, suckering and canopy management practices for optimal crop yield. During the ripening season the grapes are tasted daily for ripeness and also chemically analysed to ensure they are picked when varietal flavours are most concentrated, tannins are ripe and there is a good balance between fruit and acid.

The grapes were sourced from vineyards in the Stellenbosch and Durbanville areas, mostly south and east facing and thus cooled by the prevailing False Bay sea breezes during ripening. They were grown in a range of soils from decomposed granite to deep, red.

about the harvest: The grapes were hand-harvested at 22Â° to 23Â° Balling during February and early March before the heat of the day

in the cellar : Each vineyard block was separately vinified. In each case, the juice was fermented at low temperatures (between 13Â° and 15Â°C to retain the fruity character of the grapes. The fruit was left on the skins for three days for maximum colour extraction. The skins were then removed, the grapes pressed and fermentation was completed. After malolatic fermentation the wine was blended in a ratio of 63% Cabernet Sauvignon to 37% Merlot.

Two Oceans Wines

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