

Two Oceans Cape White 2001

Export Only

Winemaker Karl Lambour describes this as a fresh and delicate wine with luscious, fruity aromas and a crisp palate with a lingering finish. An ideal sipping wine, it also makes an excellent partner to fish, pasta and poultry dishes.

variety : Chenin Blanc | Chenin Blanc

winery : Two Oceans Wines

winemaker : Karl Lambour

wine of origin : Coastal

analysis : alc : 12.73 % vol rs : 11 g/l pH : 3.45 ta : 6.1 g/l

in the vineyard : The Chenin Blanc grapes were sourced from vineyards in the Perdeberg/Wellington area, planted between 1970 and 1988, some 130m to 180m above sea level. 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 tested 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.

about the harvest: The grapes were picked at 21°Balling.

in the cellar : The grapes were given brief skin contact before being fermented at 14°C for 14 days to allow for maximum fruit concentration.



Two Oceans Wines

Stellenbosch

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www.twooceanswines.com