

## Two Oceans Rose 2001

### Export Only

Winemaker Karl Lambour describes the wine as having an attractive salmon orange colour. On the nose it shows aromas of freshly picked strawberries, while on the palate it reveals full, round, succulent and lingering fruity flavours and an excellent fruit acid and sugar balance. He recommends serving as a summer patio wine or with fish and seafood dishes.

**variety :** Pinot Noir | 60% Pinot Noir, 40% Cabernet Sauvignon

**winery :** Two Oceans Wines

**winemaker :** Karl Lambour

**wine of origin :** Coastal

**analysis :** alc : 11.86 % vol    rs : 10.1 g/l    pH : 3.5    ta : 6.1 g/l

**in the vineyard :** The Cabernet Sauvignon grapes were selected from vineyards in the Stellenbosch and Durbanville areas, situated 165 to 245 metres above sea level. The vines were planted from 1988 to 1989 in deep, yellow-brown soils with a substructure of soft, decomposed rock.

The Pinot Noir grapes were grown in Stellenbosch at an altitude of 230 metres above sea level in southwest to west-facing vineyards and planted in 1981 in yellow soils with a high clay content.

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 by hand at 22.5° to 22.5°Balling. The Pinot Noir was picked during mid-February and the Cabernet Sauvignon from mid to late March.

**in the cellar :** All vineyard blocks were individually vinified. The juice was fermented on the skins for 12 hours at 14°C, drawn off the skins and fermented dry to ensure a prominent fruitiness.



## Two Oceans Wines

Stellenbosch

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[www.twooceanswines.com](http://www.twooceanswines.com)