

Two Oceans Sauvignon Blanc 2001

This is an elegant wine with ripe, gooseberry flavours backed by green fig and guava and a long yet crisp finish. It is an ideal companion to line fish, light poultry dishes and for serving as a summer patio wine.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Two Oceans Wines

winemaker : Karl Lambour

wine of origin : Coastal

analysis : alc : 12.4 % vol rs : 9.0 g/l pH : 3.3 ta : 6.7 g/l

in the vineyard : Grapes are sourced from vineyards in Stellenbosch and Durbanville ranging in age from 8 to 16 years old, grown in soils varying from decomposed granite to deep Clovelly and Hutton soils, with excellent drainage. Located at altitudes from 210m to 410m, the trellised vineyards face south-east to south-west and are thus ideally positioned to take advantage of prevailing sea-breezes. However, appropriate canopy management and row orientation minimises wind damage.

about the harvest: The warm temperatures of the preceding winter resulted in smaller than usual berries, providing an excellent skin/fruit ratio, making for enhanced flavour and colour. Cooler than average ripening temperatures saw grapes delivered with excellent varietal character, ranging from grassy to green fig flavours. Grapes were hand harvested at between 21Â° and 23Â°Balling in March. They were picked on taste when showing green fig flavours.

in the cellar : The grapes were left on the skin for just four hours to preserve the natural acidity of the juice, which was fermented cold at 12Â° to 14Â°C.



Two Oceans Wines

Stellenbosch

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