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Two Oceans Watermark Shiraz 2015



Colour: Ruby red.
Bouquet: Ample plum and berry aromas with subtle spice undertones.
Taste: Rich and medium-bodied, with plum and berry fruit flavours, hints of oak spice and gentle tannins, with a lingering finish.

Excellent with richly-flavoured casseroles, grilled red meat, roast lamb, venison, duck, quail and slightly spicy dishes.

variety : Shiraz | 100% Shiraz
winery : Two Oceans Wines
winemaker : .
wine of origin : Western Cape
analysis : **alc :** 13.69 % vol **rs :** 6.73 g/l **pH :** 3.62 **ta :** 5.49 g/l
type : White **style :** Off Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

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.

in the vineyard : The grapes were sourced from selected vineyard sites throughout each of the wine-growing regions of the Western Cape. These areas are known for its great diversity of ancient soil types, differences in geography with majestic mountain ranges, and varying weather cycles influenced by the proximity of the ocean. The soils vary from mountain sandstone marked by granite intrusions to shale at lower altitudes in the coastal zone while predominantly shale and river deposits occur in the interior. The soils on the gently undulating hills towards the ocean consist of coarse, bleached sand and gravel while the soil types on the shale landscapes adjacent to the granite mountain ranges vary from weathered stony soils on hill crests to slopes of strongly structured soils with a weathered shale substrata.

about the harvest: Hand-picked at 23° to 24,5° Balling during mid to end March.

in the cellar : The grapes from the different vineyard blocks were vinified separately. Four to six days of fermentation on the skins in stainless steel tanks was allowed to

ensure extraction of sufficient fruit, colour and structure, but not excessive harsh tannin. Malolactic fermentation occurred after pressing. The wine was next matured on American oak staves for three to four months prior to single cross-flow filtration, clarification and bottling.

Two Oceans Wines

Stellenbosch

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