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Two Oceans Sauvignon Blanc

An elegant, crisp wine displaying ripe granadilla flavours on the fore pallet, followed by a hint of lime that lingers on the aftertaste.

A versatile wine, to be enjoyed on its own and is also paired excellently with fish, pasta and poultry dishes.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Two Oceans Wines
winemaker : Elize Coetzee
wine of origin : Western Cape
analysis : **alc :** 13.12 % vol **rs :** 6.8 g/l **pH :** 3.26 **ta :** 6.35 g/l
type : White **style :** Off Dry **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 : Grapes were sourced from vineyards in the Stellenbosch, Paarl, Robertson and Worcester regions. The vines, between 10 and 18 years of age at the time of harvesting, were grown in soils with excellent drainage, ranging from decomposed granite to deep Clovelly and Hutton. Located some 200m above sea level, the vineyards are trellised while appropriate canopy management and row orientation minimises wind damage.

about the harvest: The grapes were harvested by hand at 21° to 23.5° Balling from late January to late February.

in the cellar : The fruit was crushed and destemmed at the cellar and no skin contact was allowed. The clean juice was fermented at 13° to 16° C with a variety of yeast strains, thereby ensuring a broad spectrum of flavours.

Two Oceans Wines

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