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Two Oceans Shiraz Rosé 2017

Colour: Light pink.
Bouquet: Intense floral aromas with hints of fresh strawberries and raspberry notes
Taste: A light and fresh wine with fruity flavours echoed on the palate.

Excellent on its own or with grilled seafood, chicken and pasta and sushi.



variety : Shiraz | 100% Shiraz
winery : Two Oceans Wines
winemaker : Justin Corrans
wine of origin : Western Cape
analysis : **alc :** 12.00 % vol **rs :** 7.25 g/l **pH :** 3.32 **ta :** 6.64 g/l
type : Rose **body :** Medium **taste :** Fruity **wooded**
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 premium vineyards in the Stellenbosch and mainly Malmesbury regions, situated at altitudes some 110 m to 160 m above sea level. The vines are grown in deep red decomposed granite as well as sandy and gravel soils, ideally suited to the cultivation of Shiraz grapes. The warm, dry condition resulted in a yield of 5 to 8 tons per hectare of healthy grapes with smaller berries and a favourable skin-to-juice ratio. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were harvested at 19º to 21° Balling during February.

in the cellar : The grapes were crushed, and the juice and skins kept together for four hours to extract an optimum level of colour. The juice was separated from the skins in dejuicers by gravity. The juice was cold-clarified and the clean juice inoculated with a selected yeast culture. Fermentation took place in stainless steel tanks where the temperature was carefully controlled at 13º C. After fermentation the wine was racked from the lees, blended, cold-stabilised and filtered prior to bottling.

Two Oceans Wines
Stellenbosch

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