

## Two Oceans Pinot Noir 2017

Colour: Bright cherry red with a medium colour density.

Bouquet: Strawberry and cherry fruitiness with subtle hints of cedar oak and spicy background notes.

Taste: A medium-bodied wine with an abundance of strawberry and cherry flavours and spicy, smoky background nuances.

An ideal sipping wine for a warm day, also excellent served with light salads and cold meats.

**variety** : Pinot Noir | 100% Pinot Noir

**winery** : Two Oceans Wines

**winemaker** : Bennie Liebenberg

**wine of origin** : Western Cape

**analysis** : alc : 13.29 % vol   rs : 7.66 g/l   pH : 3.53   ta : 5.26 g/l

**type** : Red   **style** : Off Dry   **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.

**in the vineyard** : The grapes were sourced from vineyards in Stellenbosch, Darling and Durbanville area. The Producers all comply with IPW and WIETA and make sure that we produce our grapes sustainably.

**about the harvest**: The grapes were harvested during February at 20,5° to 21,5° Balling.

**in the cellar** : No skin contact was allowed. The juice was clarified and fermented with a pure yeast culture. After fermentation the wine was blended, stabilised and bottled.



### Two Oceans Wines

Stellenbosch

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