

Two Oceans Chardonnay 2018

Colour: Brilliantly clear with a Light yellow straw colour and green hues.

Bouquet: On the nose you pick up lovely aromas of stone fruit and lime with hints of wood spice and vanilla.

Taste: This medium bodied wine has intense flavours of peaches and white pears on the palate. The oak is well integrated with a good balance of acid and sugar. The wine has a lingering, crisp finish with hints of gooseberries on the aftertaste.

Enjoy with rich food dishes such as fig salads, poultry and fish in creamy sauces as well as asparagus and melted butter, snails in garlic butter, Cheese platters with salami and pastrami meats or halloumi and confit apricots match equally well.

variety : Chardonnay | 100% Chardonnay

winery : Two Oceans Wines

winemaker : Pieter Badenhorst

wine of origin : Western Cape

analysis : alc : 12.50 % vol rs : 6.40 g/l pH : 3.40 ta : 6.60 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

At the southern tip of Africa, you will find a natural wonder that is as dramatic as it is awe-inspiring. It is where two powerful forces, the mighty Atlantic and Indian oceans, meet. The sheer scale and natural grandeur will give you pause and a chance to reflect, leaving you inspired, exhilarated and breathless.

Inspired by this special place - where the right elements of climate, natural beauty and world class winemakers combine to create wines that are crisp, refreshing and as easy drinking as the easy-going, hospitable place that it comes from.

Two Oceans Wines is crafted to refresh the palate and soul.

in the vineyard : The grapes were selected from a wide range of vineyards, predominantly from the Robertson, Stellenbosch and Malmesbury areas. Trellised on five-wire hedge systems, the vines are between eight and 18 years of age and yielded an average of 7 to 11 tons per hectare. Pest and disease control was implemented according to South African IPW standards.

about the harvest: The grapes were harvested at 22.5° to 23.5° Balling from mid February until early March.

in the cellar : No skin contact was allowed. The juice is clarified and fermentation took place in stainless steel tanks with French and American oak staves added to a portion of the tanks. After fermentation the wine was matured in the same tanks for a period of four to five months and was stirred every second week. Then the wine was blended, fined and filtered before being bottled.

Two Oceans Wines

Stellenbosch

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