

Two Oceans Chardonnay 2002

Export Only

Winemaker Kobus Gerber describes this as a medium-bodied wine, light straw in colour with a tinge of green. It shows an abundance of citrus aromas and tastes supported by vanilla oak flavours. He says that this wine can be savoured on its own or with fish, white meats and salads.

variety : Chardonnay | Chardonnay

winery : Two Oceans Wines

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 13.65 % vol rs : 4.5 g/l pH : 3.61 ta : 6.36 g/l va : 26.8 g/l

in the vineyard : This Distell label takes its name from the two great oceans that converge at the Cape, the Indian and the Atlantic. The Cape's Coastal region enjoys a temperate climate, cooled by day-time maritime breezes from both oceans and a drop in night-time temperatures to allow grapes to ripen slowly. In addition, the moderate humidity means vines are far less prone to disease than in areas with higher moisture levels.

To ensure the finest quality, grapes are sourced from vineyards in cool growing areas. The winemaker works very closely with a team of viticulturists and he closely supervises pruning, suckering and canopy management practices for optimal crop yield. During the ripening season the grapes are tasted daily for ripeness and also chemically analysed to ensure they are picked when varietal flavours are most concentrated, tannins are ripe and there is a good balance between fruit and acid.

Grapes for this wine were sourced from well-established, premier vineyards in Stellenbosch, Malmesbury and Robertson, planted between 1985 and 1990. The trellised vines were planted between 100 metres and 250 metres above sea level, and in the case of Stellenbosch, face south to south-west to take advantage of maritime winds.

The vineyards are all unirrigated, where controlled water stress limits the yield and makes for intensity of flavour.

about the harvest: The grapes were all hand harvested from mid-February to early March and delivered to the cellars between 22,5° and 24° Balling.

in the cellar : They juice received no skin contact. Fermentation in stainless steel tanks took place at 12°C. After which 40% was transferred into a combination of second and third-fill 300 litre French oak barrels, where it spent six months and was stirred on the lees every second week. No malolactic fermentation was induced.



Two Oceans Wines

Stellenbosch

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