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Two Oceans Sauvignon Blanc 2002

Winemaker Kobus Gerber says this is an elegant but crisp wine with ripe, gooseberry flavours on the fore palate backed by tropical fruits and a hint of grassiness that linger long on the aftertaste. It is an ideal companion to line fish, light poultry dishes and for serving as a summer patio wine.



variety : Sauvignon Blanc | Sauvignon Blanc
winery : Two Oceans Wines
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : **alc :** 11.85 % vol **rs :** 9.0 g/l **pH :** 3.4 **ta :** 6.2 g/l

in the vineyard : Grapes were sourced from vineyards in Stellenbosch and Durbanville ranging in age from nine to 17 years old, grown in soils varying from decomposed granite to deep Clovelly and Hutton soils, with excellent drainage. Located at altitudes from 210m to 410m, the trellised vineyards face south-east to south-west and are thus ideally positioned to take advantage of prevailing sea-breezes. However, appropriate canopy management and row orientation minimises wind damage.

about the harvest: The cooler temperatures of the preceding winter resulted in slow even ripening, making for enhanced flavour and colour. Cooler than average ripening temperatures saw grapes delivered with excellent varietal character, ranging from grassy to green fig flavours. Grapes were hand-harvested at between 20Â° and 23Â° Balling in March. They were picked on taste when showing green fig flavours.

in the cellar : The grapes were left on the skin for just four hours to preserve the natural acidity of the juice, which was fermented cold at 12Â° to 14Â°C.

Two Oceans Wines

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