

Two Oceans Cape White 2003

Export only

Winemaker Louw Engelbrecht describes this as a fresh and delicate wine with fruity aromas and a crisp palate with a lingering finish.

An ideal sipping wine, it also makes an excellent partner to fish, pasta and poultry dishes.

variety : Chenin Blanc | 85% Chenin Blanc, 15% Colombard

winery : Two Oceans Wines

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : alc : 23.0 % vol rs : 11.5 g/l pH : 3.4 ta : 5.8 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.

The Chenin blanc grapes were sourced from vineyards in the Paarl and Worcester areas, planted between 1970 and 1982, some 130m to 180m above sea level. The Colombard grapes were sourced in Robertson.

about the harvest: The grapes were picked at 21° Balling.

in the cellar : The grapes were given brief skin contact before being fermented at 14°C for 14 days to allow for maximum fruit concentration. After fermentation the final blend was made up from 85% Chenin blanc and 15% Colombard.



Two Oceans Wines

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