

Two Oceans Rosé 2003

Export only

Winemaker Kobus Gerber says the wine has a bright, lively Rosé colour with the aromas of freshly picked strawberries on the nose and ripe berry flavours on the palate.

variety : Pinot Noir | 60% Pinot Noir, 40% Cabernet Sauvignon

winery : Two Oceans Wines

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 11.25 % vol rs : 7.44 g/l pH : 3.33 ta : 6.50 g/l

type : Rose

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.

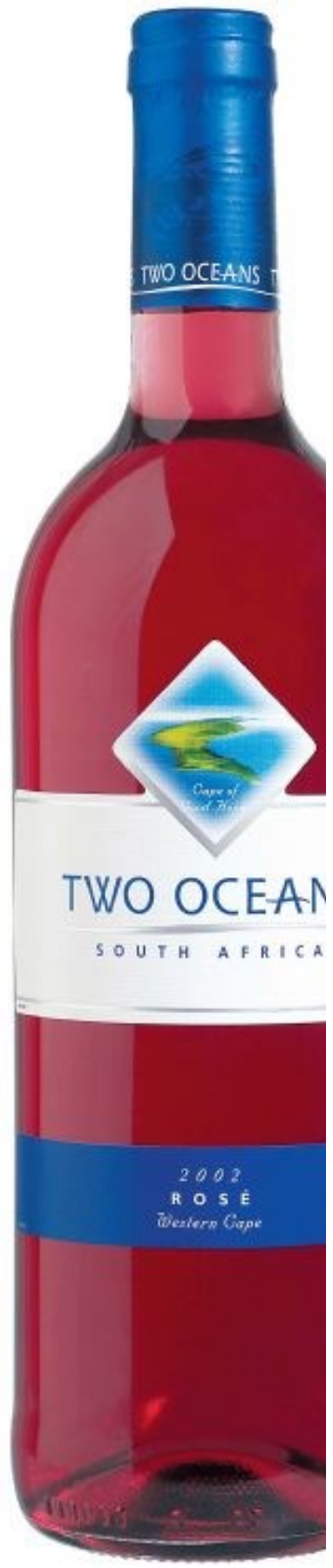
The wine is made from a blend of Pinot noir (60%) and Cabernet Sauvignon (40%).

The Cabernet Sauvignon grapes were selected from vineyards in the Stellenbosch and Durbanville areas, situated 165 to 245 metres above sea level. The vines were planted from 1988 to 1989 in deep, yellow-brown soils with a substructure of soft, decomposed rock.

The Pinot noir grapes were grown in Stellenbosch at an altitude of 230 metres above sea level in southwest to west-facing vineyards and planted in 1981 in yellow soils with a high clay content.

about the harvest: The grapes were picked by hand at 22Â° to 22,5Â° Balling. The Pinot noir was picked during mid-February and the Cabernet Sauvignon from mid to late March.

in the cellar : All vineyard blocks were individually vinified. The juice was fermented on the skins for 12 hours at 14Â°C, drawn off the skins and fermented dry to ensure a prominent fruitiness.



Two Oceans Wines

Stellenbosch

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