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Two Oceans Sauvignon Blanc 2003



Export only
Winemaker Thinus Engelbrecht 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 | 100% Sauvignon Blanc
winery : Two Oceans Wines
winemaker : Thinus Engelbrecht
wine of origin : Coastal
analysis : **alc :** 11.7 % vol **rs :** 6.0 g/l **pH :** 3.3 **ta :** 6.0 g/l
type : White

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 Capeâ€™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 were sourced from vineyards in Stellenbosch, Paarl, Robertson and Worcester 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 vineyards are trellised and appropriate canopy management and row orientation minimises wind damage.

The cooler temperatures of spring and early summer 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.

about the harvest: 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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