

Two Oceans Semillon Chardonnay 2003

Export only

Winemaker Kobus Gerber says the crisp, lemony notes and creamy flavours of the semillon are beautifully balanced by the citrus character of the chardonnay to make for a full-bodied, mouth-filling wine.

variety : Semillon | 57% Semillon, 43% Chardonnay

winery : Two Oceans Wines

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 12.83 % vol rs : 4.69 g/l pH : 3.41 ta : 6.1 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 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 semillon grapes were sourced from south-west facing, trellised vineyards in Franschhoek, some grown in dark, alluvial soils and others in deep, sandy soils. The oldest vines are almost 30 years in age, while more recent plantings are eight years old.

All the chardonnay grapes came from Stellenbosch, grown either in yellow-brown Clovelly soils with a high gravel content and excellent drainage or deep, red Hutton soils that keep the roots cooled during the hot summer months. The trellised vines vary in age, with some as old as 20 years, while the youngest among them were nine years old at the time of harvesting.

about the harvest: The quality of the chardonnay harvest was excellent, showing prominent citrus flavours. The berries were smaller than usual, ensuring concentrated flavours. The semillon too was delivered in prime condition, with light, grassy flavours.

The early-ripening Chardonnay was hand-picked over a period of three weeks from mid-February to early March, at 21,5Å° to 22,5Å° Balling, showing ripe flavours with strong citrus notes. Also hand-harvested, the semillon was picked at 22,1Å° Balling, during mid-March, when the fruit showed light, grassy flavours.

in the cellar : There was no skin contact in the vinification of either varietal. The semillon was fermented in stainless steel tanks for 10 days at 14Å°C. The chardonnay was wood-fermented. The blend, made up after fermentation, comprises 57% semillon and 43% chardonnay.



Two Oceans Wines

Stellenbosch

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