

## Two Oceans Shiraz 2003

Winemaker Thinus Kruger describes this wine as deep ruby red in colour with longfruit, spices and black pepper on the nose. It is medium-bodied with a slight tannic backbone and lots of ripe fruit.

He recommends serving it with poultry, veal and red meat dishes or savouring it on its own.

**variety** : Shiraz | 100% Shiraz

**winery** : Two Oceans Wines

**winemaker** : Thinus Kruger

**wine of origin** : Coastal

**analysis** : alc : 13.5 % vol    rs : 4.5 g/l    pH : 3.58    ta : 5.87 g/l

**type** : Red

International Wine Challenge 2005 - Bronze

**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 vineyards Grapes for the Shiraz were sourced from both bush and trellised vineyards in Stellenbosch, Paarl, Malmesbury, Worcester and Wellington, established at varying altitudes from 50 to 180 metres above sea level.

**about the harvest**: The grapes were harvested between 24° and 25° Balling at the beginning to middle of February.

**in the cellar** : The wine was fermented for four days on the skins to preserve as much colour and fruit as possible. Most (75%) of the wine was matured on French oak chips, while the remaining 25% was matured on new French oak staves, all in stainless steel tanks, and blended before bottling.



# Two Oceans Wines

Stellenbosch

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