

Two Oceans Chenin Blanc Chardonnay 2003

Winemaker Louw Engelbrecht describes this as a light yellow straw coloured wine with green edges. On the nose it has an abundance of rich tropical fruit with delicate citrus, lime and passion fruit. It is medium bodied with distinctive lime and oak spices.

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

variety : Chenin Blanc | 50% Chenin Blanc, 50% Chardonnay

winery : Two Oceans Wines

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : alc : 13.34 % vol rs : 4.3 g/l pH : 3.35 ta : 6.7 g/l

type : White

in the vineyard : 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 Chardonnay grapes were sourced in Stellenbosch Malmesbury and Robertson, planted between 1985 and 1990. All these trellised vines were planted between 100 and 250 metres above sea level, and all the vineyards were unirrigated so that controlled water stress could limit the yield and intensify the flavour.

about the harvest: The Chenin blanc 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. The Chardonnay grapes were hand harvested at 22,5 and 24° B and received no skin contact. Fermentation in stainless steel tanks took place at 12°C after which 40% was transferred into 2nd and 3rd fill French oak barrels where it spent 6 months. After fermentation and maturation the final blend was made up from 50% Chenin blanc and 50% Chardonnay.



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Stellenbosch

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