

Two Oceans Chardonnay 2004

Colour: Light straw yellow with attractive green edges

Bouquet: An abundance tropical fruit with undertones of citrus fruit supported vanilla oak flavours

Taste: A medium-bodied wine with an excellent balance between the tropical fruit and oak flavours, resulting in a fresh finish

Enjoy on its own or serve with fish, white meats and salads.

variety : Chardonnay | 100% Chardonnay

winery : Two Oceans Wines

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : alc : 13.84 % vol rs : 4.8 g/l pH : 3.4 ta : 6.63 g/l

type : White

pack : Bottle

International Wine Challenge 2005 - Seal of Approval

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.

The winemaker works very closely with a team of viticulturists and he rigorously supervises pruning, suckering and canopy management 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 and there is a good balance between fruit and acid.

Grapes were sourced from well-established, premier vineyards in Stellenbosch, Malmesbury and Franschhoek, planted between 1985 and 1990. The trellised vines were planted between 100 m and 250 m above sea level, and in the case of Stellenbosch, face south to south-west to take advantage of maritime winds.

The vineyards are all unirrigated, where controlled water stress limits the yield and makes for intensity of flavour.

about the harvest: The grapes were harvested by hand between 22,5Â° and 24Â°
Balling from mid-February to early March. They received no skin contact.

in the cellar : Fermentation, in stainless steel tanks, took place at 12Â°C, After which 40% was transferred into a combination of second and third-fill 300 litre French oak barrels, where it spent six months and was stirred on the lees every second week. No malolactic fermentation was induced.



Two Oceans Wines
Stellenbosch

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