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Two Oceans Shiraz Cabernet Sauvignon 2010

Colour: Deep, ruby red with a young edge.
Bouquet: Fruity with an abundance of berry aromas and a slight woody nuance in the background.
Taste: A medium-bodied, fresh wine with lots of ripe fruit flavours and spicy, peppery background nuances.

Excellent served with red meat, game and pasta dishes.

variety : Shiraz | 60% Shiraz, 40%Cabernet Sauvignon
winery : Two Oceans Wines
winemaker : Thinus Kruger
wine of origin : Coastal
analysis : alc : 13.66 % vol rs : 6.33 g/l pH : 3.63 ta : 5.34 g/l
type : Red style : Dry body : Medium taste : Fruity wooded
pack : Bottle closure : Cork

in the vineyard : **Background**
Amidst the tangy sea spray, crisp breezes and energizing ozone mists, something almost mystical occurs where Two Oceans meet and merge along the southern coast of Africa. The Indian and Atlantic oceans fuse in a purity of power to release a magnetising life force over the endless blue horizon. In its energising slipstream, you'll find abundant marine life, healthy coastal vineyards and lively, refreshing wines enjoyed by people who live the way they like. We call it the Two Oceans effect.

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.

This wine is made from a blend of Shiraz (60%) and Cabernet Sauvignon (40%) grapes.

The vineyards (Viticulturist: Bennie Liebenberg)
The Shiraz grapes were sourced from bush and trellised vineyards in the Stellenbosch, Paarl, Malmesbury, Wellington and Worcester areas, situated some 50m to 180m above sea level.

The Cabernet Sauvignon grapes were sourced from vineyards in the coastal areas, grown in a range of soils from decomposed granite to deep, red.

about the harvest: The Shiraz grapes were hand harvested between 24° and 25° Balling in the beginning of February. The Cabernet sauvignon grapes were hand harvest between 23° and 24° Balling.

in the cellar : The grapes of both cultivars were fermented separately on the skins for a period of seven days. After pressing, malolactic fermentation was induced and completed in stainless steel tanks. The wines were matured separately on French oak chips and micro-oxygenation was used to soften the tannins and to add complexity to the flavour.

Two Oceans Wines

Stellenbosch

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