

TWO OCEANS

SOUTH AFRICA



Crafted by the *African Sun & Cool Sea Breeze.*

At the tip of Africa where two oceans collide, extraordinary grape growing conditions exist. Under sunny skies grapes soak up the summer heat and then the fresh ocean breeze cools them. This ripens and sweetens the grapes, and inspires Two Oceans to craft exceptional wines.



Pinot Grigio

BACKGROUND

At the southern tip of Africa, along the brooding, craggy coastline of the southern Cape, two mighty but opposing oceans meet - the one cold, the other, warm. The impact is immense. It affects the climate, the coastline and areas inland, and the influence on the vineyards of the Western Cape is significant.

The Atlantic Ocean that flows along the west coast of Africa is fed by the icy Benguela current from the South Pole. The Indian Ocean is fed by the Agulhas current coming from the tropics. Their connection, amidst crashing waves and soaring spray, creates a unique set of conditions.

Whether along the coast or further inland, the presence of the oceans is never far away. Cooling sea breezes and mists can lower temperatures during the lead-up to the harvest, slowing down ripening. Grapes aren't hurried but develop in their own time with flavours that are balanced, intense and plentiful.

You can taste it in Two Oceans wines: fresh, delicious and full of life.

Two Oceans takes its responsibility to the environment very seriously. All wines are made from IPW-accredited vines, farmed according to eco-sustainable principles. They also carry the fully traceable sustainability seal that guarantees production integrity every step of the way from the vineyards to the final pack, be it bottle or box. Bottled wines are sold exclusively in light-weight, fully recyclable 410 gram bottles, while labels, inks and adhesives are all biodegradable.

THE VINEYARDS

The grapes were sourced from vineyards predominantly situated in the Breede River Valley. The vines are grafted onto nematode-resistant Richter 99 rootstocks and grow in soils originating from decomposed granite. The vines are trellised on a four-wire system and received supplementary irrigation during the growing season. The crop was limited to 7 tons per hectare.

THE WINEMAKING

The grapes were harvested during February at 20,5° to 21,5° Balling. No skin contact was allowed. The juice was clarified and fermented with a pure yeast culture. After fermentation the wine was blended, stabilised and bottled.

WINEMAKER'S COMMENTS

Colour: Brilliant with green tinges.
Bouquet: Upfront fruit flavours including dried peach and apricot as well as a hint of litchi.
Taste: A crisp wine with a touch of fruit and a fresh, lingering finish.

FOOD AND WINE PAIRING

An ideal sipping wine for a warm day, also excellent served with light salads and cold meats.

CHEMICAL ANALYSIS

Alcohol: 12,20% by volume
Residual sugar: 6,10 g/l
Total acidity: 6,60 g/l
Volatile acidity: 0,40 g/l
pH: 3,35

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