

# 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.



# Sauvignon Blanc 2014

## 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.

This wine is made entirely from Sauvignon Blanc grapes.

## THE VINEYARDS

Grapes were sourced from vineyards in the Stellenbosch, Paarl, Robertson and Worcester regions. The vines, between 10 and 18 years of age at the time of harvesting, were grown in soils with excellent drainage, ranging from decomposed granite to deep Clovelly and Hutton. Located some 200m above sea level, the vineyards are trellised while appropriate canopy management and row orientation minimises wind damage.

## THE WINEMAKING

The grapes were harvested by hand at 21° to 23,5° Balling from mid-February to early March. The fruit was crushed and destemmed at the cellar and no skin contact was allowed. The clean juice was fermented at 13° to 16° C with a variety of yeast strains, thereby ensuring a broad spectrum of flavours.

## WINEMAKER'S COMMENTS

Colour: Brilliant with a green tint.  
Bouquet: Tropical fruit with an abundance of passion fruit and sweet lemon aromas.  
Taste: An elegant wine with a crisp acidity, offering a bounty of passion fruit, green apple and sweet melon flavours.

## FOOD AND WINE PAIRING

An ideal sipping wine, it is also excellent served with fish, pasta and poultry dishes.

## CHEMICAL ANALYSIS

Alcohol: 12,5% by volume  
Residual sugar: 6,30 g/l  
Total acid: 6,40 g/l  
pH: 3,43