

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.



Cabernet Sauvignon Merlot 2013

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 from a blend of Cabernet Sauvignon (60%) and Merlot (40%) grapes.

THE VINEYARDS

The fruit was sourced from vineyards in the coastal areas. The vines are grown in soils ranging from decomposed granite to deep red.

THE WINEMAKING

The grapes were harvested by hand at 23° to 24,5° Balling. Each vineyard block was separately vinified. In each instance, the juice was fermented at 24° to 26°C. The juice was left on the skins for four to five days to allow for maximum colour and flavour extraction while keeping tannins approachable.

WINEMAKER'S COMMENTS

Colour: Bright ruby red.
Bouquet: An abundance of ripe berry fruit aromas with subtle oak spice in the background. .
Taste: A soft, fruit-driven wine with juicy berry fruit flavours and subtle hints of oak.

FOOD AND WINE PAIRING

Excellent served with red meat dishes such as roast lamb, stews, grilled meat, carpaccio and kidneys as well as with robust pasta dishes.

CHEMICAL ANALYSIS

Alcohol: 13,61% by volume
Residual sugar: 7,74 g/l
Total acid: 5,34 g/l
pH: 3,77
Extract: 29,80 g/l