

Douglas Green Sauvignon Blanc 2004

International Wine Challenge 2005 - Seal of Approval

Colour: Clear pale straw with a green tinge.

Nose: Alluring green pepper, fig chalky mineral aromas layered with a tropical fruit melange of pineapple and granadilla, typical of this variety.

Palate: Dry bracing crispness on entry followed by fresh green pepper and a tropical fruit intensity that is well integrated with a zesty acidity and a lively aftertaste.

Overall: A light bodied dry white wine with bracing flavours that refresh the palate with bold intensity of fruit and a delicate aftertaste.

Best served well chilled as an aperitif or with fresh oysters, grilled prawns with lemon, herb or garlic butter, pan seared calamari, herbed chicken salads or smoked salmon starters.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Coastal

analysis : alc : 12.42 % vol rs : 4.0 g/l pH : 3.43 ta : 6.12 g/l so2 : 104 mg/l fso2 : 48 mg/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle

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in the vineyard : Grapes are selected from defined areas of the Cape for terroir specificity and varietal style. Blending across vineyard sites is crucial in producing this top quality fruit driven style.

about the harvest: The Grapes are harvested in two *tries*™ one earlier for the more herbaceous flavours and the rest later for the richer tropical flavours.

in the cellar : The juice from each vineyard is fermented separately at 13°C until dry and to left on the fine lees until bottling.

