

Douglas Green Chardonnay 2004

Silver - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Seal of Approval

Colour: A rich pale gold with a brilliant green glow.

Nose: Appealing fresh citrus aromas with layers of peaches, sweet melon, ripe oranges, vanilla butter and flinty mineral nuances.

Palate: Crisp yet creamy dry entry exploding into fresh citrus, ripe yellow apple and tropical fruit flavours with well integrated vanilla oak notes. The complexity of flavours and long finish of this wine is indicative of its quality.

Overall: A dry, medium bodied Chardonnay with graceful integration of ripe fruit and discreet oak treatment

Full flavoured line fish with herbed or creamy sauces, pan fried veal picatta, and creamy

variety : Chardonnay | 100% Chardonnay

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Coastal

analysis : alc : 13.62 % vol rs : 5.0 g/l pH : 3.42 ta : 5.9 g/l so2 : 138 mg/l fso2 : 48 mg/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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 style of Chardonnay.

about the harvest: Grapes are harvested at full ripeness.

in the cellar : Each vineyard's grapes are fermented separately at 14 to 16°C on full toasted French oak staves. The wine is racked and removed from the wood straight after fermentation, which allows for subtle wood flavours. It is left on the fine lees until bottling, to ensure vibrant freshness.

