

Douglas Green Chardonnay Colombard 2004

International Wine Challenge 2005 - Seal of Approval

Colour: Pale yellow with a youthful green tinge.

Nose: Attractive tropical pineapple and melon aromas with discreet floral and creamy vanilla tones.

Palate: Dry, medium bodied entry, with well rounded ripe tropical fruit salad flavours well balanced by a crisp lemon lime finish of pleasing length.

Overall: A medium bodied dry white wine with elegantly integrated varietal characteristics - crisp Colombard fruit supported by creamy Chardonnay fullness, makes this an attractive and approachable blend.

Drink well chilled as an aperitif on its own or to compliment grilled linefish with lemon, herb and garlic butter dishes, creamy chicken dishes, chilled summer soups, or vegetable stir-fries.

variety : Chardonnay | 50% Chardonnay, 50% Colombard

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Coastal

analysis : alc : 13.77 % vol rs : 4.4 g/l pH : 3.44 ta : 5.88 g/l so2 : 141 mg/l fso2 : 48 mg/l

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

pack : Bottle

International Wine Challenge 2005 - Seal of Approval

in the vineyard : Grapes are selected from defined areas of the Cape for terroir specificity and varietal style.

in the cellar : The grapes are vinified separately in 6 cellars where our oenologist has strictest control over every process. Blending across vineyard sites and varieties is crucial in producing this top quality fruit driven blend.

