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Douglas Green Sauvignon Blanc Semillon 2004



Colour: Brilliant pale straw with a green tinge
Nose: Inviting fresh aromas of tropical fruit, lemon grass and ripe apple complemented by attractive hints of orange blossom.
Palate: Refreshingly zesty and accessible, with crisp apple and tropical fruit flavours rounded off with a clean finish of pleasing length.
Overall: A light, refreshing and approachable dry white blend that is well balanced and expresses the best of both varieties. Best enjoyed within the year to make the most of the fresh fruit flavours.

Enjoy as aperitif on its own or as accompaniment with Thai dishes, Caesar Salad, Prawns, Langoustines and Chicken stir-fry.

variety : Sauvignon Blanc | 70% Sauvignon Blanc, 30% Semillon
winery : Douglas Green Wines
winemaker : Jaco Potgieter
wine of origin : Coastal
analysis : **alc :** 12.45 % vol **rs :** 4.1 g/l **pH :** 3.35 **ta :** 5.89 g/l **so2 :** 130 mg/l **fso2 :** 48 mg/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle

in the vineyard : Grapes are sourced from particular vineyards in defined areas of the Cape for optimum fruit driven expression of cultivar and terroir specificity required for this blend.

in the cellar : Each variety is vinified separately in appointed cellars where our oenologist has strictest control over every process. The grapes are fermented at 13Â°C until dry, blended and left on the fine lees until bottling.