

Douglas Green Pinotage 2003

Colour: Attractive deep crimson colour with blue tinges and a purple hue.

Nose: Attractive vanilla spice aromas intermingled with ripe strawberry and raspberry fruit complexity.

Palate: Soft smooth medium bodied entry bursting into juicy red berry flavours with vanilla and spice nuances and a delicious soft aftertaste.

Overall: A medium bodied, lush, fruit driven wine with a soft juicy structure that is playful on the palate and extremely approachable for youthful undemanding drinking.

Smoked sausages, grilled ostrich fillet, duck with cherries, venison and pheasant casseroles, and meaty pasta dishes.

variety : Pinotage | 100% Pinotage

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Coastal

analysis : alc : 14.18 % vol rs : 4.6 g/l pH : 3.54 ta : 5.0 g/l va : 0.31 g/l so2 : 70 mg/l fso2 : 50 mg/l

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

pack : Bottle

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

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

