

## Douglas Green Chardonnay Colombard 2006

Colour: Pale gold with a youthful green glimmer.

Nose: Attractive fresh citrus and tropical pineapple aromas with discreet lemon cream vanilla tones.

Palate: Dry, medium bodied entry, with zesty peach and citrus fruit flavours well balanced by a crisp lemon cream finish of pleasing length.

Overall: A light to 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 :**

**wine of origin :**

**analysis :** alc : 13.86 % vol    rs : 7.0 g/l    pH : 3.46    ta : 5.85 g/l

**type :** White

**in the vineyard :** Our viticulturalist selects the finest quality grapes from defined areas of the Western Cape for terroir specificity and varietal style. Chardonnay and Colombard for this wine was selected from warmer regions for maximum ripe fruit expression synonymous with Douglas Green's signature style.

**in the cellar :** The grapes are vinified separately in appointed cellars where our oenologist has strictest control over every process. The Chardonnay component was fermented on French oak chips at 15-16°C until dry. The Colombard grapes were fermented at 13°C in stainless steel tanks. Final blending and bottling takes place at our cellars in Wellington.

