

Douglas Green Chardonnay 2006

Colour: Pale glistening gold with a brilliant green glow.

Nose: Appealing vanilla butter aromas with layers of peaches, sweet melon and marmalade offset by delicate floral fragrances.

Palate: Crisp yet creamy dry entry exploding into lemon butter and tropical fruit flavours with well integrated vanilla oak notes offering pleasing richness yet maintaining a zesty freshness.

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 pasta and chicken dishes.

variety : Chardonnay | 100% Chardonnay

winery : Douglas Green Wines

winemaker :

wine of origin :

analysis : alc : 14.25 % vol rs : 4.7 g/l pH : 3.53 ta : 5.73 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 for this wine was selected from warmer regions for maximum ripe fruit expression synonymous with Douglas Green's signature style.

in the cellar : Every vineyard block is vinified separately in appointed cellars under the watchful eye and explicit direction of our Oenologist. Fermented in stainless steel at 14-16°C on full toasted French oak staves, the young wine was then racked and left on the fine lees for complexity and integration. Final blending and bottling takes place at our cellars in Wellington.

