

Douglas Green Chenin Blanc 2006

Colour: Pale straw with youthful green hues.

Nose: Generous exotic tropical fruit aromas with subtle guava and pink grapefruit nuances.

Palate: A dry fruity entry with well balanced crisp acidity and deliciously juicy tropical and citrus aftertaste.

Overall: An easy drinking dry, light-bodied, fruity wine that is crisp and enticing. The broad appeal makes this great for wine by the glass.

A delicious social drinking wine served well chilled on its own, or with chicken salads, battered fish, grilled prawns, roast chicken or light creamy pasta dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Douglas Green Wines

winemaker :

wine of origin :

analysis : alc : 14.0 % vol rs : 4.5 g/l pH : 3.49 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. Chenin Blanc for this wine was selected from low yielding bush vines in warmer regions for maximum phenolic ripeness and fruit expression synonymous with Douglas Green's signature style.

in the cellar : Each vineyard block is vinified separately in appointed cellars under explicit direction of our Oenologist. 50% is fermented on partial solids at 20°C, whilst the rest undergoes clean and cold fermentation at 14°C in stainless steel tanks. Final blending and bottling takes place at our cellars in Wellington.

