

Douglas Green Sauvignon Blanc 2007

2008 Swiss International Air Lines Wine Awards â€” Silver Award

Colour: Pale straw with a youthful green glimmer.

Nose: Enticing pineapple and granadilla layered with chalky mineral green pepper aromas.

Palate: Dry bracing crispness on entry followed by fresh tropical fruit intensity that is well integrated with a

zesty acidity and a citrus fruit aftertaste.

Overall: A light-bodied dry white wine with bracing fruit flavours that refresh the palate and end with a delicate aftertaste.

Best served well chilled as an aperitif or with fresh oysters, grilled prawns, pan seared calamari, herbed chicken salads or smoked salmon starters.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Douglas Green Wines

winemaker : .

wine of origin :

analysis : alc : 11.75 % vol rs : 4 g/l pH : 3.27 ta : 6.68 g/l

type : White

pack : Bottle closure : Cork

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in the vineyard : Our viticulturalist selects grapes from specific cooler climate vineyards across the Western Cape for terroir specificity and typical fruit driven Douglas Green style.

about the harvest: The Sauvignon Blanc for this wine was harvested in 2 tries. The first batch was harvested early for herbaceous expressions and the second later at full phenolic ripeness for tropical fruit character.

in the cellar : The wine was made in appointed cellars under the watchful eye of our oenologist. Each vineyard block was vinified separately at 13Â°C until dry then left on the fine lees for added depth and dimension. Final blending and bottling took place at our cellars in Wellington.

