

## Douglas Green Sauvignon Blanc 2008

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 : 11.63 % vol   rs : 4 g/l   pH : 3.43   ta : 6.0 g/l

**type :** White

**pack :** Bottle   **closure :** Screwcap

**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 13°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.

