

Douglas Green Sparkling Dry Brut N/V

This charming extra dry bubbly has lively tropical and citrus flavours that gracefully linger with a crisp dry freshness. Serve chilled at 6-8°C. Douglas Green sparkling wine is produced from top quality grapes and will turn any occasion into a memorable celebration.

variety : Sauvignon Blanc | 60% Sauvignon Blanc, 20% Chenin Blanc, 20% Chardonnay

winery : Douglas Green Wines

winemaker : .

wine of origin : Western Cape

analysis : alc : 13.10 % vol rs : 8.0 g/l pH : 3.46 ta : 5.83 g/l

type : Sparkling

pack : Bottle **closure :** Cork

in the vineyard : Climate and Vineyard Management: The vineyards in South Africa are mostly in the Western Cape near the coast. We select specific vineyards for our wine with a Mediterranean type climate and diverse soils that is perfect suited to quality grape production. The Western Cape summer begins in January as the temperature increase.

about the harvest: The sugar and acid ratio of grapes are tested daily to pick at the perfect moment. The bulk of harvest takes place in February and March and each variety is harvested at optimum ripeness.

in the cellar : The grapes are vinified separately in appointed cellars where our oenologist has the strictest control over every process. Final blending and bottling takes place at our cellars in Wellington. The wine is injected on line with CO2 gas to give it its sparkle.

