

## Douglas Green Sparkling Sweet Rosé N/V

This lusciously sweet bubbly has irresistible fruity aromas and strawberry flavour that will tickle your taste buds. 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 :** Pinotage | 62% Pinotage, 38% Chenin Blanc

**winery :** Douglas Green Wines

**winemaker :** .

**wine of origin :** Western Cape

**analysis :** alc : 7.80 % vol rs : 78.0 g/l pH : 3.47 ta : 5.8 g/l

**type :** Sparkling **style :** Semi Sweet

**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.

