

Douglas Green Sparkling Sweet N/V

This lusciously semi - sweet bubbly has irresistible tropical aromas and ripe juicy fruit flavours 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 : Chenin Blanc | 38% Chenin Blanc 25% Hanepoot 20% Colombard 12% Gewurztraminer 5% Chardonnay

winery : Douglas Green Wines

winemaker : .

wine of origin : Western Cape

analysis : alc : 8.36 % vol rs : 78.0 g/l pH : 3.36 ta : 6.0 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.

