

Douglas Green Sunkissed Natural Sweet White NV

A composition of luscious lemony flavours on the nose, voluptuous grape sweetness with pineapple and honey on the tongue. Full sweetness is well balanced by a pleasing crisp finish. Low alcohol makes this wine very accessible and easy to drink.

Sunkissed can be enjoyed on her own as an aperitif, after a long days work, with good company and fabulous food. Also great with crème brûlée as dessert.

variety : Chenin Blanc | 36% Chenin Blanc, 36% Colombard, 28% Gewurztraminer

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape

analysis : alc : 7.55 % vol rs : 78 g/l pH : 3.48 ta : 5.85 g/l

type : White **style :** Sweet **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Our viticulturalist selects the finest quality grapes from defined areas of the Western Cape for terroir specificity and varietal style. Grapes for this wine were chosen from warmer regions for maximum ripe fruit expression synonymous with Douglas Green's signature style.

in the cellar : The grapes were 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.

