

## Douglas Green Sauvignon Blanc 2009

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** : Jaco Potgieter

**wine of origin** : Western Cape

**analysis** : alc : 13.21 % vol rs : 2 g/l pH : 3.39 ta : 6.14 g/l

**type** : White **style** : Dry **body** : Light **taste** : Fruity

**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.

