

Saint Vincent NV

A crisp and refreshing dry white blend, St Vincent is pale straw with a glimmer of green in colour with tempting pineapple and freshly cut grass aromas and a perky dry palate with zingy citrus and tropical flavours and an uplifting clean finish.

A great aperitif served ice cold or as a social sipping wine on its own. Recommended with fish and calamari with lemon, herb and garlic butter sauces, seafood platters, salads, creamy chicken and pasta dishes. The broad appeal of this blend makes it a great House wine by the glass and carafe.

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

winery : Douglas Green Wines

winemaker : Gerhard Carstens

wine of origin :

analysis : alc : 12.71 % vol rs : 3.0 g/l pH : 3.28 ta : 5.99 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Our viticulturalist sources quality grapes from vineyards around the Western Cape that best suit the true stylistic expression of ripe friendly fruit flavours synonymous with The Saints wines.

in the cellar : Our wines are made in appointed wineries around the Cape under the watchful eye and explicit direction of our Oenologist. Each variety is handled separately and the final blending and bottling takes place in our cellars in Wellington.

