

Douglas Green Chenin Blanc 2010

Pale straw with youthful green hues. Generous exotic tropical fruit aromas with subtle guava and pink grapefruit nuances. A dry fruity entry with well balanced crisp acidity and deliciously juicy tropical and citrus aftertaste. An easy drinking dry, light-bodied, fruity wine that is crisp and enticing.

A delicious social drinking wine served well chilled on its own, or with chicken salads, battered fish, grilled prawns, roast chicken or light creamy pasta dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape - Wellington

analysis : alc : 13.39 % vol rs : 3.5 g/l pH : 3.44 ta : 5.88 g/l

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

pack : Bottle **closure :** Cork

Best Value Winner - 4 stars in Wine Magazine's Chenin Blanc Challenge.

in the vineyard : Our viticulturalist selects the finest quality grapes from defined areas of the Western Cape for terroir specificity and varietal style. Chenin Blanc for this wine was chosen from low yielding bush vines in warmer regions for maximum phenolic ripeness and fruit expression synonymous with Douglas Green's signature style.

in the cellar : Each vineyard block is vinified separately in appointed cellars under explicit direction of our Oenologist. 50% is fermented on partial solids at 20°C, whilst the rest undergoes clean and cold fermentation at 14°C in stainless steel tanks. Final blending and bottling takes place at our cellars in Wellington.

