

Douglas Green Blanc de Blanc 2000

Pale straw with a slight green tinge. Fresh, open and forthcoming tropical fruit and guava aromas. Refreshing fruit salad flavours on the palate, full flavoured with a clean fresh finish and a very pleasing after taste. A well structured refreshing and balanced wine with abundant fruit, friendly and easy drinking. Serve with chicken, pasta, salads, sushi, grilled vegetables and grilled fish.

variety : |

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Coastal

analysis : alc : 11.7 % vol rs : 3.8 g/l pH : 3.5 ta : 5.8 g/l

pack : Bottle

in the cellar : The grapes were harvested at full ripeness to ensure the optimum development of fruit flavours and the desired sugar and acid levels to create a balanced wine. The two varietals were then vinified separately, each fermented down to the desired sugar level of 4g/l. The wines was then blended to enhanced the attributed of each varietal.

