

## Douglas Green Sauvignon Blanc 2000

Pale straw with a green tinge. Fresh with delicate green pepper and grassy aromas and a touch of herbs and green fruit. Refreshing crisp on the entry, light bodied with the grassy and green pepper flavours adding a pleasant complexity. This is rounded off with a clean finish and pleasing lingering aftertaste. Overall a crisp dry refreshing wine with delicate fresh green grassy aromas and flavours. Drink while young to enjoy freshness. Ideal as an aperitif or with fresh oysters, grilled line fish, herbed chicken, grilled calamari, fresh asparagus and chilled soups. Enjoy chilled.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Douglas Green Wines

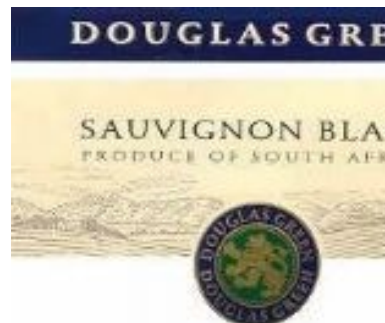
**winemaker :** Jaco Potgieter

**wine of origin :** Coastal

**analysis :** alc : 12.26 % vol   rs : 1.5 g/l   pH : 3.28   ta : 5.68 g/l

**type :** White

**pack :** Bottle



**in the cellar :** The grapes were sourced from meso-climates varying from cool to slightly warmer and were vinified separately to obtain the unique Sauvignon Blanc characteristics of each area. These wines were then blended together to create a wine in the style desired for the Douglas Green label.