

Douglas Green Chardonnay 2000

Pale gold with a green tinge. Fresh citrus aromas with a touch of ripe pineapples, complemented by delicate toasty, buttery and vanilla undertones. Light bodied and crisp with plenty of lemon butter flavours, which lingers on the refreshing after taste. Overall a lighter style Chardonnay with a very refreshing finish. Serve with rich fish, veal, creamy pasta and chicken dishes.

variety : Chardonnay | Chardonnay

winery : Douglas Green Wines

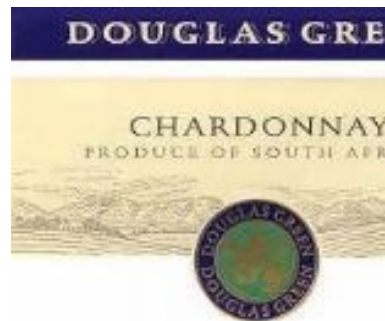
winemaker : Jaco Potgieter

wine of origin : Coastal

analysis : alc : 13.37 % vol rs : 2.2 g/l pH : 3.69 ta : 5.49 g/l

type : White

pack : Bottle



in the cellar : Healthy full ripe grapes from the different regions were vinified separately. 65% was fermented in the tank while 35% was fermented in French casks and left on the lees for 3 months to add body and the yeasty, buttery nuances to the wine. The two components were then blended together to create the style desired.