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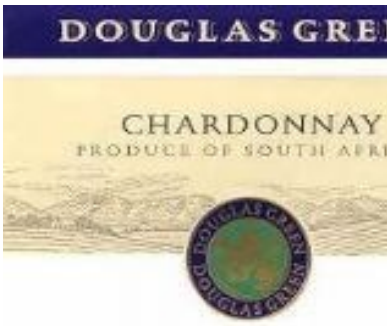
Douglas Green Chardonnay 2000



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.