

Douglas Green Chardonnay 2012

Bright gold with youthful flashes of green, tropical pineapple and honey melon aromas explode on entry yielding cohesive delicate lemon lime flavours tinged with subtle oak complexity and a generous yet graceful zesty fruit finish.

Enjoy in the freshness of youth with full flavoured firm finish with herb or creamy sauces, pan fried veal piccata, roast chicken or creamy pasta dishes.

variety : Chardonnay | 100% Chardonnay

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Robertson and Worcester

analysis: alc : 14.0 % vol rs : 4.6 g/l pH : 3.52 ta : 6.1 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

ageing : Drinking well now but may develop further honeyed richness for up to 3 years.

in the vineyard : 2012 was outstanding for white varieties with milder summer that allowed our Chardonnay vineyards to take their time to ripen perfectly and presented gentle wines packed with varietal personality, grace and natural balance.

in the cellar : Every vineyard block is vinified separately in appointed cellars under the explicit direction of our Oenologist. Fermentation took place in stainless steel between 14°C - 16°C. 50% fermented on French oak staves for subtle oak nuances before racking. 10% fermented on American oak and the remaining component was left completely unoaked. The young wine was left on the fine lees for further complexity and integration before final blending and bottling at our cellars in Wellington.

