

Douglas Green Chenin Blanc 2012

Pale gold with vibrant green glow. Billowing ripe tropical fruit and fleshy yellow peach on first impression etched with floral citrus blossoms and honeysuckle grace that carry through to a broad yet well tempered palate packed with ample ripe fruit flavours balanced by a tangy citrus acidity on the finish.

An easy drinking white that is fruity yet dry. Great served well chilled for social enjoyment and absolutely delicious with most fish, sushi or seafood as well as roast chicken pie or macaroni cheese.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape - Wellington

analysis: alc : 13.5 % vol rs : 4.1 g/l pH : 3.46 ta : 5.9 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **closure :** Screwcap

Best Value Winner - 4 stars in Wine Magazine's Chenin Blanc Challenge.

ageing : Drinking well now, 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 Chenin Blanc vineyards to take their time to ripen perfectly and presented gentle wines packed with varietal personality, grace and natural balance. The grapes for this wine come from low yielding bush vines in the warmer Wellington region where exceptional phenolic ripeness and varietal character is achieved.

about the harvest: Harvested by hand.

in the cellar : The grapes were vinified separately in appointed cellars under the care and control of our Oenologist. 50% is fermented on partial solids at 20°C for richness and body, whilst the rest is cold fermented at 14°C in stainless steel tanks to retain purity and freshness of the fruit. Final blending and bottling takes place at our cellars in Wellington.

