

Douglas Green Chenin Blanc Sauvignon Blanc 2012

Bright gold with youthful green glow. Brimming with a fruit salad of aromas including tropical pineapple, papaya, guava and granadilla with a subtle streak of green asparagus and figs that follow through on an accommodating mouthful of sunny ripe flavours perfectly balanced by a frisky dry finish with lingering citrus freshness.

variety : Chenin Blanc | 60% Chenin Blanc, 40% Sauvignon Blanc

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin :

analysis : alc : 13.0 % vol rs : 4.5 g/l pH : 3.47 ta : 5.88 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Best enjoyed within 2 years of vintage.br /

in the vineyard : 2012 was outstanding for white varietals 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 : The Chenin Blanc was vinified separately in appointed cellars under the care and control of our Oenologist. Each parcel was cold fermented and left on the fine lees for added intrigue and richness. The Sauvignon Blanc was cold fermented in stainless steel before final blending and bottling at our cellars in Wellington.

