

## Douglas Green Sauvignon Blanc 2012

Pale gold with a vibrant green tinge. Enticing pineapple, gooseberry and granadilla aromas that carry through to a crisp dry entry and a surge of tropical flavours carrying through from the nose and finishing with a feisty acidity and delicate citrus twang.

A light bodied playful dry white that is delicious served well chilled as a refreshing aperitif or easy drinking quaffer. Great with any sushi, fish or seafood as well as lemon and herb chicken, pesto inspired Italian dishes or fresh asparagus and green salads.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Douglas Green Wines

**winemaker** : Jaco Potgieter

**wine of origin** : Western Cape

**analysis** : alc : 12.7 % vol   rs : 4.0 g/l   pH : 3.43   ta : 6.16 g/l

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

**pack** : Bottle   **closure** : Screwcap

**ageing** : Best enjoyed within 2 years of vintage.

**in the vineyard** : Wine of Origin Western Cape : Robertson, Bonnievale, Wellington, Bredekloof

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

**in the cellar** : The grapes were vinified separately in appointed cellars under the care and control of our Oenologist. Each parcel was fermented at 13°C and left on the fine lees. Particular regional selection allows for added complexity and dimension by final blending of components in our cellars in Wellington.

