

## Douglas Green Sauvignon Blanc 2014

Pale gold with a vibrant green tinge. Overt pineapple, gooseberry and granadilla aromas carry through to a crisp dry entry and a surge of tangy tropical flavours that finish with a feisty acidity and delicate citrus twang.

A light bodied effortless 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** : 12.5 % vol **rs** : 4.3 g/l **pH** : 3.5 **ta** : 5.8 g/l

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

**pack** : Bottle **size** : 750ml **closure** : Screwcap

Fresh and frisky dry white packed with personality.

**in the vineyard** : 2014 was outstanding for white varieties with a long ripening period yielding Sauvignon Blanc with loads of varietal personality, grace and natural balance. The grapes for this wine come from cooler pockets in Robertson, Bonnievale, Bredekloof and Wellington regions where exceptional phenolic ripeness is achieved.

**in the cellar** : The grapes were handled 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 for extra character and complexity. Particular regional selection allows for added complexity and dimension by final blending of components in our cellars in Wellington.

