

Douglas Green Chenin Blanc 2014

Pale gold with a vibrant green glow. Exuberant passion fruit, ripe peaches and pineapple on first impression embellished with honey suckle grace that carries through to a generous yet well tempered palate packed ripe fruit flavours freshened up by a tangy citrus acidity on the finish.

An easy drinking white that is fresh and fruity. Great served well chilled for social enjoyment and absolutely delicious with sushi or shellfish 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

analysis: alc : 13.5 % 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

Friendly, fruity and fresh.

in the vineyard : 2014 was outstanding for white varieties with a long ripening period that allowed our Chenin Blanc to develop loads of varietal personality, grace and natural balance. We had early summer rains which refresh the vines. This adds a freshness to the 2014 wines. The grapes for this wine come from low yielding bush vines in the warmer Wellington region where exceptional phenolic ripeness is achieved.

about the harvest: We harvested by hand in February.

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.

