

Douglas Green Chardonnay 2014

Bright gold with youthful flashes of green. Tropical pineapple and honey melon aromas explode on entry yielding cohesive delicate lemon lime flavours tinged with subtle oak complexity and a generous yet graceful zesty fruit finish.

Enjoy in the freshness of your with full flavoured firm fish with herb or creamy sauces, pan fried veal piccata, roast chicken or creamy pasta dishes.

variety : Chardonnay | 100% Chardonnay

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape

analysis : alc : 14.2 % vol rs : 4.3 g/l pH : 3.5 ta : 5.8 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

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

Well rounded and graceful with discernible depth and balanced freshness.

in the vineyard : 2014 was outstanding for white varietals with a milder summer which allowed our Chardonnay to be picked at optimum ripeness to present gentle wines packed with varietal personality, grace and charm.

in the cellar : Every vineyard block is vinified separately in appointed cellars under the explicit direction of our Oneologist. Fermentation took place in stainless steel between 14C – 16C. 80% fermented on French Oak staves for subtle oak nuances before racking. 10% fermented on American oak and the remaining component was left completely unoaked. The young wine was left on the fine lees for further complexity and integration before final blending and bottling at our cellars in Wellington.

