

Douglas Green Chenin Blanc Sauvignon Blanc 2015

Bright gold with a 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.

A fruity dry white blend that is best enjoyed well chilled for easy anytime drinking. The perfect summer sundowner, picnic or beach wine that is delicious with almost any fish or seafood, roast chicken pie, creamy pasta or soft white cheese.

variety : Chenin Blanc | 65% Chenin Blanc, 35% Sauvignon Blanc

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape

analysis : alc : 13.0 % 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

ageing : Best enjoyed within 2 years of vintage.

"A delightful duet brimming with frisky fruity charm"

in the vineyard : 2015 was outstanding for white varietals with a milder summer that allowed the vineyards to take their time to ripen perfectly and presented gentle wines packed with varietal personality, grace and natural balance.

Wine of origin Western Cape (Robertson, Wellington and Worcester)

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.

