

## Douglas Green Vineyard Creations Sauvignon Blanc 2016

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 : 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.

"Fresh & frisky dry white packed with personality"

**in the vineyard** : A dry winter followed by a hot, dry summer" The winter of May to August 2015 in the Cape Wineslands was cold enough to ensure proper vine dormancy, but it was one the driest in decades. A hot growing season followed that included one of the hottest Januaries that anybody can remember. The grapes for this wine come from cooler pockets in Robertson, Bonnievale, Breedekloof and Wellington regions where exceptional phenolic ripeness is achieved.

Wine of origin Western Cape (Robertson, Bonnievale, Wellington, Breedekloof, Stellenbosch, Darling)

**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.

