

Douglas Green Cream Sherry

Spicy and nutty with rich honey aromas and flavours. A rich dark cream sherry aged in wood and blended in the traditional criadera and solera method. It has a round and smooth, subtly sweet finish.

Serve chilled 16°C. Simply delicious, especially with Thai cuisine, or savoured after a meal with dessert or your favourite selection of cheese.

variety : Palomino | Palomino and Pedro Ximénez

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin :

analysis : alc : 17,32 % vol rs : 127 g/l pH : 2,93 ta : 4,96 g/l

type : Fortified

pack : Bottle **size :** 0 **closure :** Screwcap

The Douglas Green Cream Sherry is produced from the Palomino grape and Pedro Ximénez grapes and originates from Jerez-Xérèz.

in the vineyard : The Douglas Green Cream Sherry is produced from the Palomino grape and Pedro Ximénez grapes and originates from Jerez-Xérèz in Spain.

in the cellar : Made in the traditional criadera method where flor yeast is allowed to slowly permeate the young wine before blending in the solera method for slow and consistent maturation.

