

Douglas Green Vineyard Creations Chardonnay 2016

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 youth with full flavoured firm fish with herb or creamy sauces, pan fried veal picatta, roast chicken or creamy pasta dishes.

variety : Chardonnay | 100% Chardonnay

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 4.5 g/l pH : 3.5 ta : 4.5 g/l

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

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

2017 SAWi Award - Grand Gold

ageing : Drinking well now but may develop further honeyed richness for up to 3 years.

"Well rounded and graceful with discernible depth and balanced freshness"

in the vineyard : Fermented on the skins at 24 - 28°C until dry. After pressing, the young wine was allowed to complete malolactic fermentation on French oak staves, then left for a further 3 months of wood maturation. Final blending and bottling takes place at our cellars in Wellington. Wine of origin Western Cape (Robertson, Worcester)

in the cellar : Every vineyard block is vinified separately in appointed cellars under the explicit direction of our Oenologist. Fermentation took place in stainless steel between 14°C - 16°C. 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.