

## Douglas Green Vineyard Creations Chenin Blanc 2016

Pale gold with a vibrant green glow. Exuberant passion fruit, ripe peaches and pineapple on first impression embellished with honey suckle grace that carries through to a generous yet well tempered palate packed ripe fruit flavours freshened up by a tangy citrus acidity on the finish.

An easy drinking white that is fresh and fruity. Great served well chilled for social enjoyment and absolutely delicious with sushi or shellfish as well as roast chicken pie or macaroni cheese.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Douglas Green Wines

**winemaker :** Jaco Potgieter

**wine of origin :** Western Cape

**analysis :** alc : 12.5 % vol   rs : 4.3 g/l   pH : 3.5   ta : 6 g/l

**type :** White   **style :** Dry   **body :** Light   **taste :** Fruity

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

**ageing :** Drinking well now, may develop further honeyed richness for up to 2 years.

Friendly, fruity and fresh.

**in the vineyard :** 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.

**about the harvest:** We harvested by hand in February.br /

**in the cellar :** The grapes were vinified separately in appointed cellars under the care and control of our Oenologist. 50% is fermented on partial solids at 18°C for richness and body, whilst the rest is cold fermented at 14°C in stainless steel tanks to retain purity and freshness of the fruit. Final blending and bottling takes place at our cellars in Wellington.

