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Douglas Green Chardonnay Viognier 2017 - DISCONTINUED

Bright gold with a youthful green glow. A generous nose of sunny citrus, fleshy yellow peach and tropical pineapple aromas with gentle white pear and spice carried through to the palate. Well balanced, fruity and fresh through to a playful citrus finish.

A soft dry white blend that is best enjoyed well chilled for effortless enjoyment. A great versatile blend that suits all seasons and most social occasions, particularly delicious with fish and chips, sushi, creamy chicken pie, mild Thai curries and Chinese take-out.

variety : Chardonnay | 95% Chardonnay, 5% Viognier
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 :** 5.8 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

Gorgeous juicy peaches and cream with lemon and lime brightness

in the vineyard : A very dry winter followed by a hot, dry summer: The winter of May to August 2016 in the Cape Winelands was cold enough to ensure proper vine dormancy, but it was one of the driest in decades. A hot growing season followed. We picked at optimum ripeness to present gentle wines packed with varietal personality, grace and charm.

in the cellar : The Chardonnay was vinified 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 added intrigue and richness. The Viognier component was cold fermented in stainless steel. Final blending and bottling took place at our cellars in Wellington.