

Douglas Green Vineyard Creations Sauvignon Blanc 2017

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 very dry winter followed by a hot, dry summer: The winter of May to August 2017 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. 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.

