

Douglas Green Chenin Blanc 2018

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 and cheese.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Wellington

analysis: alc : 12.5 % vol rs : 5.0 g/l pH : 3.5 ta : 6.0 g/l

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

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

2018 Michelangelo International Wine and Spirits Awards - Double Gold

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

Friendly, fruity and fresh

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.

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.

