

Douglas Green Sauvignon Blanc 2018

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 | 85% Sauvignon Blanc, 15% Semillon

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 and frisky dry white packed with personality.

in the vineyard :

Wine of Origin Western Cape (Robertson, Bonnievale, Wellington, Breedekloof, Stellenbosch, Darling)

Winemakers expected the worst but were surprised to find harvest 2018 to provide some of the best wines in memory.

This is according to Jaco Potgieter, winemaker at Douglas Green, who has been particularly blown away by the white wines this year. "The white wines are some of the best I've ever tasted," says Jaco. "From the flavours to the mouthfeel and texture, harvest 2018 really surprised us all." The grapes for this wine come from cooler pockets in Robertson, Bonnievale, Breedekloof and Wellington regions where exceptional phenolic ripeness is achieved.

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 the final blending of components in our cellars in Wellington.

