

Douglas Green Chenin Blanc Sauvignon Blanc 2018

Bright gold with a youthful green glow. Brimming with a fruit salad of aromas including tropical pineapple, papaya, guava and granadilla with a subtle streak of green asparagus and figs that follow through on an accommodating mouthful of sunny ripe flavours, perfectly balanced by a frisky dry finish with lingering citrus freshness.

A fruity dry white blend that is best enjoyed well chilled for easy anytime drinking. The perfect summer sundowner, picnic or beach wine that is delicious with almost any fish or seafood, roast chicken pie, creamy pasta or soft white cheese.

variety : Chenin Blanc | 65% Chenin Blanc, 35% 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 : 6.0 g/l

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

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

ageing :

Best enjoyed within 2 years of vintage.

"A delightful duet brimming with frisky fruity charm"

in the vineyard : 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."

in the cellar :

The Chenin Blanc was vinified separately in appointed cellars under the care and control of our Oenologist. Each parcel was cold fermented and left on the fine lees for added intrigue and richness. The Sauvignon Blanc was cold fermented in stainless steel before final blending and bottling at our cellars in Wellington.

