

## Douglas Green Sauvignon Blanc 2019

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 :** Last year's crop was very small because of the drought. This year, after a good winter rain, one of the biggest challenges we have seen is the unevenness in the ripening of the berries. The whites wines are showing excellent ripeness and acidity. "We'll have brilliant fruit, richness and mouthfeel complemented by the freshness." Meanwhile, for the red wine like Pinotage, there's an unprecedented tannin ripeness that is going to provide beautiful tannins structure and no harshness. Heinie Nel, our viticulturalist selects grapes from defined vineyards across the Western Cape for terroir specificity and optimal varietal expression.

**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.

