

## Douglas Green Chenin Blanc 2019

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 : 2.5 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

2019 Michelangelo International Wine & Spirit Awards - Silver

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

Friendly, fruity and fresh

**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. Chardonnay and Chenin Blanc are front runners in this observation, with these varieties showing phenomenal quality across the board. "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 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.

