

## Douglas Green Chardonnay 2019

Bright gold with youthful flashes of green. Tropical pineapple and honey melon aromas explode on entry yielding cohesive delicate lemon lime flavours tinged with subtle oak complexity and a generous yet graceful zesty fruit finish.

Enjoy in the freshness of youth with full flavoured firm fish with herb or creamy sauces, pan fried veal piccata, roast chicken or creamy pasta dishes.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Douglas Green Wines

**winemaker :** Jaco Potgieter

**wine of origin :** Western Cape

**analysis:** alc : 14.0 % vol   rs : 4.7 g/l   pH : 3.5   ta : 5.8 g/l

**type :** White   **style :** Dry   **body :** Medium   **taste :** Fragrant   **wooded**

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

Chardonnay du Monde Competition 2018 - Gold Medal

Michelangelo International Wine and Spirits Awards 2018 - Double Gold (Grand d'Or)

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

Well rounded and graceful with discernible depth and balanced freshness.

**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 :** Every vineyard block is vinified separately in appointed cellars under the explicit direction of our Oenologist. Fermentation took place in stainless steel between 14°C - 16°C. 80% fermented on French oak staves for subtle oak nuances before racking. 10% fermented on American oak and the remaining component was left completely unoaked. The young wine was left on the fine lees for further complexity and integration before final blending and bottling at our cellars in Wellington.

