

Douglas Green Chardonnay Viognier 2019

Bright gold with a youthful green glow. A generous nose of sunny citrus, fleshy yellow peach and tropical pineapple aromas with gentle white pear and spice carried through to the palate. Well balanced, fruity and fresh through to a playful citrus finish.

A soft dry white blend that is best enjoyed well chilled for effortless enjoyment. A great versatile blend that suits all seasons and most social occasions, particularly delicious with fish and chips, sushi, creamy chicken pie, mild Thai curries and Chinese take-out.

variety : Chardonnay | 95% Chardonnay, 5% Viognier

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 4.5 g/l pH : 3.5 ta : 5.8 g/l

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

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

Gorgeous juicy peaches and cream with lemon and lime brightness

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 Chardonnay was vinified 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 added intrigue and richness. The Viognier component was cold fermented in stainless steel. Final blending and bottling took place at our cellars in Wellington.

