

Douglas Green Chardonnay 2001

Colour: Pale gold with a green tinge.

Nose: Fresh citrus aromas with a touch of ripe pineapple, complemented by very delicate toasty and vanilla undertones

Palate: Light-bodied and crisp with plenty of lemon flavours, which linger on the refreshing after taste. A fresh citrus style of Chardonnay with a very refreshing finish.

Food Suggestions: Serve with Rich seafood, fish, grilled vegetables, creamy pastas or pepper mackerel. Enjoyed chilled.

variety : Chardonnay | Chardonnay

winery : Douglas Green Wines

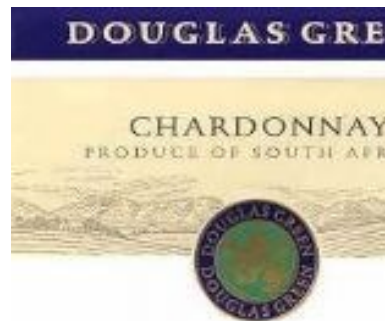
winemaker : Jaco Potgieter

wine of origin : Coastal

analysis : alc : 12.97 % vol rs : 2.2 g/l pH : 3.40 ta : 5.83 g/l

type : White

pack : Bottle



in the cellar : Healthy full ripe grapes from the different regions were vinified separately. 65% was fermented in the tank while 35% was fermented in French casks and left on the lees for 3 months to add body and the yeasty, buttery nuances to the wine. The two components were then blended together to create the desired style.