

Douglas Green Blanc de Blanc 1999

Pale straw with a slight green tinge in colour. Fresh, open and forthcoming tropical fruit and guava aromas. Refreshing fruit salad flavours on the palate, full-flavoured with a clean fresh finish and a very pleasing aftertaste. Overall a well-structured refreshing and balanced wine with abundant fruit, friendly and easy drinking. Serve with chicken, pasta, salads, sushi, grilled vegetables and grilled fish.

variety : |

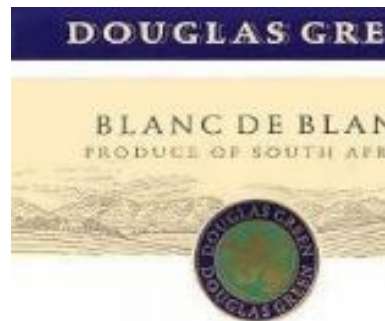
winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Coastal

analysis : alc : 11.7 % vol rs : 3.8 g/l pH : 3.5 ta : 5.8 g/l

pack : Bottle



in the cellar : The grapes were harvested at full ripeness to ensure the optimum development of fruit flavours and the desired sugar and acid levels to create a balanced wine. The two varietals were then vinified separately, each fermented down to the desired sugar level of approximately 4g/l. The wine was then blended to enhance the attributes of each varietal.