

## Douglas Green Chardonnay 1999

Pale gold with a green tinge. a nose of fresh citrus aromas with a touch of ripe pinenapple, complemented by delicate toasty, buttery and vanilla undertones. Light-bodied and crisp with plenty of lemon butter flavour, which lingers on the refreshing aftertaste. Overall a light or style Chardonnay with a very refreshing finish. Ideal with rich fish, veal, creamy pasta and chicken dishes.

variety : Chardonnay | Chardonnay

winery : Douglas Green Wines

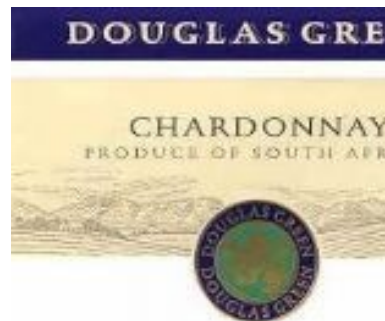
winemaker : Jaco Potgieter

wine of origin : Coastal

analysis : alc : 12.97 % vol rs : 3.0 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 vinefied 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 style desired.

### Douglas Green Wines

Wellington

+27.218645400

[www.douglasgreenwines.com](http://www.douglasgreenwines.com)