

## Douglas Green Sauvignon Blanc 1999

Pale straw with a green tinge. Fresh with delicate grassy, herb, bell pepper and subtle green fruit aromas. Crisp and refreshing on entry, light-bodied but with some weight on the palate, with grassy nuances, clean and pleasing lingering aftertaste. Overall a dry crisp refreshing wine with delicate grassy aromas and flavours. Drink while young to enjoy freshness. Serve with chicken, seafood, cheesy pasta dishes, grilled fish.

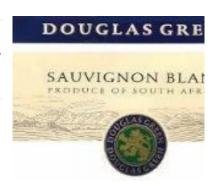
variety: Sauvignon Blanc | Sauvignon Blanc

winery: Douglas Green Wines winemaker: Jaco Potgieter wine of origin: Coastal

analysis: alc:12.5 % vol rs:2.0 g/l pH:3.44 ta:6.04 g/l

type: White pack: Bottle

in the cellar: The grapes were sourced from meso-climates varying from cool to slightly warmer and were vinified separately to obtain the unique Sauvignon Blanc characteristics of each area. These wines are then blended together to create a wine in the style desired for the Douglas Green label.



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