

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.

