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Douglas Green Chenin Blanc Sauvignon Blanc 2016

Bright gold with a youthful green glow. Brimming with a fruit salad of aromas including tropical pineapple, papaya, guava and granadilla with a subtle streak of green asparagus and figs that follow through on an accommodating mouthful of sunny ripe flavours, perfectly balanced by a frisky dry finish with lingering citrus freshness.

A fruity dry white blend that is best enjoyed well chilled for easy anytime drinking. The perfect summer sundowner, picnic or beach wine that is delicious with almost any fish or seafood, roast chicken pie, creamy pasta or soft white cheese.

variety : Chenin Blanc | 65% Chenin Blanc, 35% Sauvignon Blanc
winery : Douglas Green Wines
winemaker : Jaco Potgieter
wine of origin : Western Cape
analysis : **alc :** 13.0 % vol **rs :** 4.3 g/l **pH :** 3.5 **ta :** 6 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing :

Best enjoyed within 2 years of vintage.

"A delightful duet brimming with frisky fruity charm"

in the vineyard :
2016 was one of our driest years yet wich resulted in a smaller wine grape harvest. The heat also restricted growth, leading to more compact bunches and smaller berries, in turn leading to more concentrated colour and flavour.

in the cellar :
The Chenin Blanc was vinified separately in appointed cellars under the care and control of our Oenologist. Each parcel was cold fermented and left on the fine lees for added intrigue and richness. The Sauvignon Blanc was cold fermented in stainless steel before final blending and bottling at our cellars in Wellington.