



Douglas Green

DOUGLAS GREEN SPARKLING WINE IS PRODUCED FROM TOP QUALITY GRAPES AND WILL TURN ANY OCCASION INTO A MEMORABLE CELEBRATION.

## SPARKLING BRUT

**VARIETY:** SAUVIGNON BLANC (60%),  
CHENIN BLANC (20%),  
CHARDONNAY (20%)

**ORIGIN:** WESTERN CAPE

**CLIMATE AND VINEYARD MANAGEMENT:** THE VINEYARDS IN SOUTH AFRICA ARE MOSTLY IN THE WESTERN CAPE NEAR THE COAST. WE SELECT SPECIFIC VINEYARDS FOR OUR WINE WITH A MEDITERRANEAN TYPE CLIMATE AND DIVERSE SOILS THAT ARE PERFECTLY SUITED TO QUALITY GRAPE PRODUCTION. THE WESTERN CAPE SUMMER BEGINS IN JANUARY AND AS THE TEMPERATURE INCREASES THE SUGAR AND ACID RATIO OF GRAPES ARE CHECKED DAILY TO PICK AT THE PERFECT MOMENT. THE BULK OF HARVEST TAKES PLACE IN FEBRUARY AND MARCH AND EACH VARIETY IS HARVESTED AT OPTIMUM RIPENESS.

**WINE MAKING:** THE GRAPES ARE VINIFIED SEPARATELY IN APPOINTED CELLARS WHERE OUR OENOLOGIST HAS THE STRICTEST CONTROL OVER EVERY PROCESS. FINAL BLENDING AND BOTTLING TAKES PLACE AT OUR CELLARS IN WELLINGTON. THE WINE IS CARBONATED ON LINE TO GIVE IT ITS SPARKLE.

|                |       |
|----------------|-------|
| ALCOHOL        | 13%   |
| PH             | 3.46% |
| RESIDUAL SUGAR | 8.0   |
| TOTAL ACID     | 5.83  |

THIS CHARMING EXTRA DRY BUBBLY HAS LIVELY TROPICAL AND CITRUS FLAVOURS THAT GRACEFULLY LINGER WITH A CRISP DRY FRESHNESS.  
SERVE CHILLED AT 6-8°C.