

Nederburg Prelude 2000

A full complex wine with subtle nuances of oak and combines the full fig flavours of Sauvignon Blanc with the butteriness of Chardonnay. At this moment, the Sauvignon Blanc is still reasonably prominent but with some bottle ageing the Chardonnay character will come to the fore! Enjoy with Chicken Cordon Bleu, Kassler Ribs, Macaroni and Cheese, Veal Schnitzel, Paella, Shrimps, Calamari and Avocado Souffle.

variety : Sauvignon Blanc | Sauvignon Blanc, Chardonnay

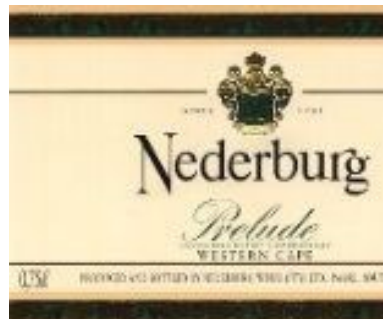
winery : Nederburg Wines

winemaker : Andrea Freeborough

wine of origin : Coastal

analysis : alc : 12.50 % vol rs : 1.43 g/l pH : 3.21 ta : 5.34 g/l so2 : 67 mg/l

fso2 : 42 mg/l



ageing : Prelude has the potential to age for at least another five years.

in the cellar : A blend of Sauvignon Blanc and Chardonnay.

Nederburg Wines

Paarl

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www.nederburg.co.za

