

Nederburg Prelude 2001

The Nederburg Prelude 2001 is a complex wine with good structure and drinkability, supported by an excellent flavour profile, delicate barrel-fermented character and a generous mouthfeel. It can be enjoyed with seafood, fish, chicken and veal casseroles, asparagus and creamy sauces.

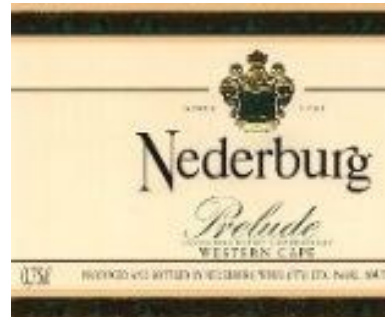
variety : Sauvignon Blanc | Sauvignon Blanc, Chardonnay

winery : Nederburg Wines

winemaker : Andrea Freeborough

wine of origin : Coastal

analysis : alc : 13.3 % vol rs : 3.99 g/l pH : 3.45 ta : 5.80 g/l



ageing : It drinks easy and leaves a fresh and lingering aftertaste. Prelude has the potential to age for 3 - 4 years.

in the cellar : An inspired blend of the two noble white varieties – Sauvignon Blanc and Chardonnay. The Sauvignon Blanc, which dominates in this blend on both the nose and palate, is made in a reductive way and is responsible for the crispness and vitality. There are flavours of green pepper and figs and delicate passion fruit. The Chardonnay is also very evident on the nose. The wine was fermented and matured on the lees in 300-litre oak barrels and is now showing a mineral character and delicate buttery flavours complemented by wood vanillas.

Nederburg Wines

Paarl

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