



CLASSIC RANGE

PRELUDE



VARIETAL

Sauvignon Blanc
Chardonnay

DESCRIPTION

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

It can be enjoyed with seafood, fish, chicken and veal casseroles, asparagus and creamy sauces.



ANALYSIS

Alc. %vol	R.S. g/l	T.A. g/l	pH	SO ₂	
				Free	Total
12.89	2.3	6.81	3.31	48	136