



# Nederburg

THE WINEMASTERS

## NEDERBURG PRELUDE 2002

### 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 prepared reductively and is responsible for the crispness and vitality of the wine as well as the green pepper, fig and delicate passion fruit flavours. The Chardonnay also comes through well in this blend. The wine was fermented and matured on the lees in 300-litre French oak barrels and is now showing lemon and subtle buttery flavours complemented by wood vanillas. Nederburg Prelude 2002 is a complex wine with good structure and drinkability, supported by an excellent flavour profile, delicate barrel-fermented character and a generous mouthfeel. It is an easy drinking wine and leaves a fresh and lingering aftertaste.

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

### Analysis:

Alc. % Vol	T.A. g/l	pH	R.S. g/l	SO <sup>2</sup> (mg/l)	
				Free	Total
13.61	6.97	3.29	2.53	44	114