



  
**NEDERBURG**  
THE WINEMASTERS

**SAUVIGNON BLANC**

The color is brilliant green with golden specks. The bouquet has herbaceous varietal aromas and flavors of gooseberry, passion fruit and peach, with an elegantly dry finish. It has a well harmonized fruit/acid balance. The winemaker suggests serving this wine with seafood, creamy fish, chicken or veal.

Imported by Dreyfus, Ashby & Co.



  
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