

Cederberg Bukettraube 2005

Semi-sweet with 23mg/l sugar, though not disturbing. Exotic and very delicate floral and fruit salad aromas, with a hint of honey / dried peaches and ripe muscat. All natural sugar with a bracing fresh finish.

Great partner to curries, spiced poultry, blue cheese or nicely chilled on terrace.

variety : Bukettraube | 100% Bukettraube

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin :

analysis : alc : 13.5 % vol rs : 23.0 g/l pH : 3.17 ta : 7.6 g/l va : 0.46 g/l so2 : 132 mg/l fso2 : 48 mg/l

type : White

pack : Bottle

Veritas 2005 - Gold

John Platter 2006 - 3 Stars

in the vineyard : Vineyards: Facing South-east

Soil types: Glenrosa

Age of vines: 11 years

Vines per Ha: 2 760

Vineyard area: 1,9Ha

Yield per Ha: 7t/Ha

Trellised: Perold

Irrigated: Supplementary

Clone: BT5A (NIWW) on Ramsey

about the harvest: Harvest date: 15 March 2005

Degree Balling at harvest: 24.5Â° Balling

in the cellar : Fermentation

Skin contact for 6 hours

Press / settled

Stop fermentation â€œ natural sugar

Fermentation temperature 13Â°C

Fermentation days 38

With 13.5% alcohol, 23 grams sugar per liter and a natural high acid of 7,6, this wine, drinks like a sweet dream. The grapes had 6 hours skin contact after it was pressed, after which it settled and fermentation stopped. The result is complete natural sugar that gives the wine a bracing fresh finish on the palate.

Cederberg Cellar

Cederberg

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