

Cederberg Bukettraube 2006

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 : 14.0 % vol rs : 24.3 g/l pH : 3.27 ta : 8.1 g/l va : 0.59 g/l so2 :
125 mg/l fso2 : 46 mg/l

type : White

pack : Bottle **closure :** Cork

Veritas 2006 - Silver

in the vineyard : Vineyards: Facing South-east

Soil types: Glenrosa

Age of vines: 12 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: 4 - March 2006

Degree Balling at harvest: 24,4Â°B

in the cellar : **Fermentation**

Skin contact for 6 hours

Press / settled

Stop fermentation â€” natural sugar

Fermentation temp: 13Â°C

Fermentation days: 32



Cederberg Cellar

Cederberg

027 482 2827

www.cederbergwine.com

