

## Cederberg Bukettraube 2009

A well-balanced wine with an exotic yet delicate character, laced with a crisp acidity. Expressive floral aromas, hints of dried mango, apricots and honey blend to form this complex nose component.

Great partner to traditional Cape Malay or Indian curries, spiced poultry or blue cheese. Try this wine as a summer alternative to regular dessert wines, served with fruit and cheese platters or baked fruit desserts. Serve well chilled.

**variety** : Bukettraube | Bukettraube 100%

**winery** : Cederberg Cellar

**winemaker** : David Nieuwoudt

**wine of origin** : Cederberg

**analysis** : **alc** : 13.5 % vol **rs** : 23.8 g/l **pH** : 3.28 **ta** : 7.55 g/l **va** : 0.47 g/l **so2** : 144 mg/l **fso2** : 38 mg/l

**type** : White **style** : Semi Sweet **taste** : Fragrant

**pack** : Bottle **closure** : Screwcap

**Veritas 2009**: Silver

**Winner of a Gold Medal at the Michelangelo International Wine Awards 2009.**

### **in the vineyard** : In the Vineyard

Facing: South-east

Soil type: Glenrosa

Age of vines: 14years

Vineyard area: 1.9ha

Trellised: Perold

Irrigation: Supplementary

Clone: BT5A (NIWW) on Ramsey.

**about the harvest**: Degree Balling at Harvest: 23° - 24.5° Balling.

Yield per hectare: 7t/ha.

**in the cellar** : Fermentation: Skin contact for 8 hours; press/settle; stop fermentation - natural sugar

Fermentation temperature: 13° C

Fermentation days: 32days.



### Cederberg Cellar

Cederberg

027 482 2827

[www.cederbergwine.com](http://www.cederbergwine.com)

