

## Cederberg Bukettraube 2010

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 | 100% Bukettraube

**winery** : Cederberg Cellar

**winemaker** : David Nieuwoudt

**wine of origin** : Cederberg

**analysis** : alc : 13.5 % vol rs : 2.3 g/l pH : 3.48 ta : 7.8 g/l

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

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

**in the vineyard** : Facing: South-east

Soil type: Glenrosa & Sandstone

Age of vines: 15yearars

Vineyard area: 9t/ha

Trellised: Extended Perold

Irrigation: Supplementary

Clone: BT5A (NIWW) on Ramsey.

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

Yield per hectare: 7t/ha

Harvest Date: 24 February - 10 March 2010

**in the cellar** : Fermentation: Skin contact for 8 hours; press/settle;

Stop fermentation - natural sugar

Fermentation temperature: 14° C

Fermentation days: 51days.



### Cederberg Cellar

Cederberg

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

