

Simonsvlei Premier Selection Bukettraube 2010

A semi-sweet wine with distinctive floral, quince and tropical fruit aromas. One of only five South African wines of this well-loved varietal.

It is a must with Thai foods or Indian cuisine (curries). The aromatic character of the wine is complementary to any spicy food.

variety : Bukettraube | 100% Bukettraube

winery : Simonsvlei Winery

winemaker : Christine Jones

wine of origin : Western Cape

analysis : alc : 11.5 % vol rs : 25.24 g/l pH : 3.28 ta : 1.4 g/l so2 : 176 mg/l

type : White **style :** Semi Sweet **body :** Light **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : Old low-lying vineyards with 5-wire Perold system trellising. Basic canopy and crop management with supplemented irrigation.

about the harvest: Harvest time end-February.

YIELD: 8 – 10 t/ha

BALLING AT HARVEST: 22,5 – 24 °B

in the cellar : Grapes are crushed, destalked and fermented in stainless steel tanks. Fermentation is stopped at 2°B, after which the wine is cold stabilized and filtered before bottling.

