

## Cederberg Bukettraube 2011

This beautifully fragrant wine exhibits floral notes of rose petals, with juicy litchi and prominent apricot, which follows through on the palate. A well balanced wine with a delicate sweetness and a crisp acidity.

Enjoyed as an aperitif; partner to spicy fusion foods; Cape Malay curries or as an alternative to cheese platters. This vintage proves to be one of the best over the past decade.

**variety** : Bukettraube | 100% Bukettraube

**winery** : Cederberg Cellar

**winemaker** : David Nieuwoudt

**wine of origin** : Cederberg

**analysis** : alc : 13.44 % vol rs : 21.8 g/l pH : 3.44 ta : 8.1 g/l

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

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

**ageing** : Optimum drinking time: 1 - 3 years after release.

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

Soil type: Glenrosa & Sandstone

Age of vines: 16years

Vineyard area: 6.5ha

Trellised: Extended 6 wire Perold

Irrigation: Supplementary

Clone: BT5A (NIWW) on Ramsey.

**about the harvest**: Degree Balling at Harvest: Early morning hand harvested at 23° - 24.5° Balling.

Yield per hectare: 9t/ha

Harvest Date: 3 - 8 March 2011

**in the cellar** : Vinification: Reductive style, cold crush 8° C; Skin contact for 8 hours, light pressing; Settle for 2 days at 10° C

Fermentation: Selected yeast strains

Stop fermentation - natural sugar

Fermentation temperature: 14° C

Fermentation days: 49days.



### Cederberg Cellar

Cederberg

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