

## Cederberg Bukettraube 2012

A rare and beautiful aromatic wine which exhibits delicate floral notes of rose petals, dried mango, apricot and muscat flavours. A well balanced wine with a delicate sweetness and a crisp acidity. This vintage proves to be one of the best over the past decade.

Enjoyed as an aperitif; partner to spicy fusion foods – not hot; Cape Malay curries, or as an alternative to certain cheeses.

**variety** : Bukettraube | 100% Bukettraube

**winery** : Cederberg Cellar

**winemaker** : David Nieuwoudt

**wine of origin** : Cederberg

**analysis** : alc : 13 % vol    rs : 26 g/l    pH : 3.30    ta : 7.8 g/l

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

**pack** : Bottle    **size** : 0    **closure** : Screwcap

Veritas 2012 - Silver

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

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

Soil type: Glenrosa & Sandstone

Age of vines: 17years, Cederberg Mountains

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 2012

**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: 49 days at 14°C with selected yeast strains; stop fermentation, natural sugar



### Cederberg Cellar

Cederberg

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

