

Cederberg Bukettraube 2013

A rare cultivar with less than 70 hectares left in the world. Cederberg Bukettraube is an explosion of aroma and flavour. It has prominent muscat flavours with apricot and floral notes on the nose. A well balanced wine with a delicate sweetness and a crisp acidity.

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 : 12.7 % vol rs : 25.0 g/l pH : 3.20 ta : 7.5 g/l

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

pack : Bottle **closure** : Screwcap

Michelangelo International Wine Awards, SA 2013 - Silver
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 2013

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



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Cederberg

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www.cederbergwine.com

