

Cederberg Bukettraube 2017

A rare cultivar with 77 hectares remaining 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; sweet Cape curries, or goose liver and baked fruits.

variety : Bukettraube | 100% Bukettraube

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 13.0 % vol rs : 26.2 g/l pH : 3.52 ta : 7.6 g/l

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

pack : Bottle **size** : 750ml **closure** : Screwcap

Tim Atkin '17: 89 points - 2017 vintage

Stephen Tanzer - USA '17: 89 points - 2016 vintage

Wine Spectator Review '16: 87 points - 2014 vintage

Platter's SA Wine Guide'16: 3.5 stars - 2015 vintage

Michelangelo Wine Awards'15: Gold - 2014 vintage

Tim Atkin'15: 90 points - 2014 vintage

Sommelier Wine Awards'15: Silver - 2014 vintage

Platter's SA Wine Guide'15: Three stars - 2014 vintage

Robert Parker'14: 89 points - 2013 vintage

Tim Atkin'14: 90 points - 2013 vintage

Michelangelo Wine Awards'13: Silver

Veritas'12: Silver - 2012 vintage

Veritas'11: Silver - 2011 vintage

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

in the vineyard : Facing: South-west

Soil type: Glenrosa & Sandstone

Age of vines: Average blocks of 15 years

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: 26 February - 8 March 2017

in the cellar : Reductive style, cold crush 8° C; Skin contact for 8 hours, light pressing;

Settle for 2 days at 10° C; Fermentation for 49 days at 14° C with selected yeast

strains; Fermentation is stopped leaving natural residual sugar of 26 g/l.



Cederberg Cellar

Cederberg

027 482 2827

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