

Cederberg Bukettraube 2019

A rare cultivar with 77 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; 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 : 12.9 % vol rs : 21.7 g/l pH : 3.2 ta : 7.7 g/l

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

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

ageing :

Optimum drinking time: 1 – 3 years after release

in the vineyard :

Facing: South west Soil types: Glenrosa and Sandstone

Age of vines: Average years of blocks 17 years

Vineyard area: 6.5 ha

Yield per hectare: 9 t/ha

Trellised: Extended 6 wire Perold

Irrigation: Supplementary

Clone: BT5A (NIWW) on Ramsey

about the harvest:

Harvest date: 26 February - 16 March 2019

Degree balling at harvest: Early morning hand harvested at 23 – 24.5°B

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 23 g/l.



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Cederberg

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