

Cederberg Bukettraube 2022

A floral Bukettraube with notes of chamomile and white blossom aromas. Hints of apricot, dried fruit and honey dew follows through on palate. Semi-Sweet on palate that lead to a sensational creamy finish. A great food pairing wine.

Bukettraube is the spicy fusion food partner, "BUT" not hot food. Sweet Cape curries, sweet barbeques, or goose liver and baked fruits all work well. Monkeygland, raisin and Thai sauces go well with bukettraube. We cannot stress it enough that this is NOT a dessert wine. The wine does not like chocolate or dairy (the latter - if infused with orange peel, or sweet fruit flavours - can work). Turkish desserts are natural bukettraube partners

Cheese: Boerenkaas, edam, emmental, gruyere and unsmoked provolone will all be a good match.

variety : Bukettraube | 100% Bukettraube

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 12 % vol rs : 2.1 g/l pH : 3.4 ta : 7.55 g/l

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

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

ageing :

2 - 5 years.

With a cool continental climate, diverse soil types, unpolluted air and free-flowing crystal-clear waters. A rare cultivar with less than 34 hectares left in the world.

in the vineyard :

Facing: South west

Soil types: Glenrosa and Sandstone

Age: Average years of blocks 17 years. 1.94 ha - 26 years and 4.81 ha - 9 years

Planted: 6.75 ha

Yield per hectare: 9 t/ha

Trellised: Extended 6 wire Perold

Irrigation: Supplementary

Clone: BT5A (NIWW) on Ramsey

about the harvest:

Grapes are hand harvested early morning at 22.5-24.0 balling.

in the cellar : The winemaking processing is done in reductive conditions with the use of dry ice and carbon dioxide gas. Grapes crushed at 8°C with approximately 8 hours plus skin contact before a light pressing. Two days of juice settling followed by racking and addition of commercial yeast. Fermentation is at 14°C for approximately 4 - 5 days. The fermentation is stopped leaving a natural residual sugar of 19.5g/l, classified as semi-sweet aromatic white.



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