

Cederberg Bukettraube 2025

The Cederberg Bukettraube has an inviting aromatic nose that opens with lifted florals, followed by golden delicious apple and gentle baker's spice. A kaleidoscope of melon, kiwi, and stone fruit weaves through a delicate richness, enhanced by the opulence of jasmine blossom. Exotic florals and fruit envelop the palate, offering gentle sweetness before tapering to a pure, lingering finish.

The slight sweetness of this wine, combined with the fresh acidity, make it a great food partner. This wine loves sweet spice and salty flavours, and hence is quite versatile. Try it with a haloumi salad with rocket and preserved ginger. The saltiness of the cheese amplifies the floral notes in the wine. Pair it with a Thai chicken and cashew stir-fry. Always a winner with Cape-Malay curry and also delicious with roasted butternut soup with a hint of masala. This is not a dessert wine and is not a good partner to hot, indian-style spices

variety : Bukettraube | 100% Bukettraube

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 12.73 % vol rs : 24.4 g/l pH : 3.26 ta : 7.64 g/l

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

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

2026 Platter's SA Wine Guide - 4 stars (86 points)

ageing :

One to five 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 20 years

Planted: 13.8 ha

Yield per hectare: 9-15 t/ha

Trellised: Extended six-wire Perold

Irrigation: Supplementary

Clone: BT5A (NIWW) on Ramsey

Harvest date: 20 February - 10 March 2025

about the harvest:

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

in the cellar : The winemaking process is done in reductive conditions using dry ice and carbon dioxide gas. Grapes are crushed at 8 °C with approximately eight hours plus skin contact before a light pressing takes place. Two days of juice settling is followed by racking and the addition of commercial yeast. Fermentation is at 14 °C for approximately four to five days. The fermentation is stopped, leaving a natural sugar of 24 g/l; classified as a semi-sweet and known as an aromatic white wine.



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