

Bovlei Bukettraube 2004

A fruity semi-sweet slightly Muscat character wine. Enjoy at any occasion and especially with spicy eastern cuisine.

Serve it slightly chilled in summer and at room temperature in winter with highly spicy foods like pasta, bobotie or pate. Likely to enjoy with cheese or before desert after your meal.

variety : Bukettraube | 100% Bukettraube

winery : Bovlei Cellar (Wellington Wines)

winemaker : Frank Meaker / Hendrik de Villiers

wine of origin : Wellington

analysis : alc : 11.59 % vol rs : 20.4 g/l pH : 3.19 ta : 5.6 g/l

type : White **style :** Semi Sweet **body :** Medium

pack : Bottle



ageing : Drink as a young vintage wine, because it shows its fruity components best. With a year's ageing, more faint Muscat aromas will show.

in the vineyard : The grapes were selected from a 15 year old vineyard which lies high up on the southern slopes of the Hawekwa Mountains. The vineyard produced 6 ton grapes per hectare and produced healthy bunches of the best grapes in the area.

in the cellar : The grapes were handpicked at full ripeness at 23.3° Balling with a good PH/ acidity balance. It was picked early morning to preserve the best flavour and left for 12 hours on the skins after crushing. The whole process was done reductively made from picking and settling to fermentation. The juice fermented for 22 days at 10 - 11° Celsius until dry. Extensive lees contact led to a further, longer wine on the palate. The wine was kept cool under reductive conditions until bottling. Just before bottling it was fined with Wyoming Bentonite and naturally cold stabilized.