

CEDERBERG

SOUTH AFRICA

BUKETTRAUBE 2013

A rare cultivar with 77 hectares remaining worldwide. 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.

----- VINEYARDS & VINIFICATION -----

Facing:	South west
Soil types:	Glenrosa and Sandstone
Age of vines:	18 years
Vineyard area:	6.5 ha
Yield per hectare:	9 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Clone:	BT5A (NIWW) on Ramsey
Harvest date:	3 - 8 March 2013
Degree balling at harvest:	Early morning hand harvested at 23 – 24.5°B
Vinification:	Reductive style, cold crush 8°C, skin contact for 8 hours, light pressing settle for 2 days at 10°C, fermented for 49 days at 14°C with selected yeast strains, fermentation is stopped leaving natural residual sugar of 25 g/l
Optimum drinking time:	1 – 3 years after release

----- ANALYSIS -----

Alcohol	12.7% vol	TA	7.5 g/l
Sugar	25 g/l	pH	3.20

----- ACCOLADES -----

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



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www.cederbergwine.com