

CEDERBERG

SOUTH AFRICA

BUKETTRAUBE 2014

A rare cultivar with 77 hectares remaining 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.

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

Facing:	South west
Soil types:	Glenrosa and Sandstone
Age of vines:	19 years, Cederberg Mountains
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:	17 – 28 March 2014
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, Fermentation for 49 days at 14°C with selected yeast strains, Fermentation is stopped leaving natural residual sugar of 24 g/l
Optimum drinking time:	1 – 3 years after release

----- ANALYSIS -----

Alcohol 12.5% vol	TA 7.8 g/l
Sugar 24.0 g/l	pH 3.20

----- ACCOLADES -----

- Michelangelo Wine Awards'15: Gold – 2014 vintage
- Tim Atkin'15: 90 points – 2014 vintage
- Sommelier Wine Awards'15: Silver – 2014 vintage
- Platter's SA Wine Guide'15: Three star – 2014 vintage
- 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



WINES *with* ALTITUDE

www.cederbergwine.com