

CEDERBERG

SOUTH AFRICA

BUKETTRAUBE 2017

A rare cultivar with 77 hectares 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:	Average years of blocks 15 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:	26 February - 8 March 2017
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 26 g/l.
Optimum drinking time:	1 – 3 years after release

----- ANALYSIS -----

Alcohol	13 % vol	TA	7.6 g/l
Sugar	26.2 g/l	pH	3.52

----- ACCOLADES -----

Tim Atkin '17: 89 points – 2017 vintage
Stephen Tanzer - USA '17: 89 points – 2016 vintage
Wine Spectator Review '16: 87 points – 2014 vintage
Platters SA Wine Guide '16: 3.5 stars – 2015 vintage
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: 3 stars – 2014 vintage
Robert Parker '14: 89 points – 2013 vintage
Tim Atkin '14: 90 points – 2013 vintage
Michelangelo Wine Awards '13: Silver – 2013 vintage
Veritas '12: Silver – 2012 vintage
Veritas '11: Silver – 2011 vintage



WINES *with* ALTITUDE

www.cederbergwine.com