

Anno 1893

# CEDERBERG

SOUTH AFRICA

## BUKETTRAUBE 2019

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.

### VINEYARDS

Facing:	South west
Soil types:	Glenrosa and Sandstone
Age:	Average years of blocks 17 years. 1.94 ha - 26 years and 4.81 ha - 9 years
Planted:	6.75 ha
Yield per hectare:	9 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Clone:	BT5A (NIWW) on Ramsey
Harvest date:	26 February - 16 March 2019

### WINEMAKING

Grapes are hand harvested early morning at 22.5-24.0 balling. The winemaking processing is done in reductive conditions with the use of dry ice and carbon dioxide gas. Grapes crushed at 8°C with approximately 8 hours plus skin contact before a light pressing. Two days of juice settling followed by racking and addition of commercial yeast. Fermentation is at 14°C for approximately 45 days. The fermentation is stopped leaving a natural residual sugar of 21.7g/l, classified as semi-sweet aromatic white.

### ANALYSIS

Alc 13.0 % vol      TA 7.7 g/l      RS 21.7 g/l      pH 3.2

### WINEMAKER'S TASTING NOTES

An aromatic Bukettraube with a distinctive green apple, terpene character followed with hints of honeycomb and white flowers. A vibrant wine with delicate muscat flavour finishing off with a refreshingly sweet and sour sensation.

**Optimum Drinking Time:** 2 – 5 years

### FOOD PAIRING

Bukettraube is the spicy fusion food partner, "BUT" not hot food. Sweet Cape curries, sweet barbeques, or goose liver and baked fruits all work well. Monkeygland, raisin and Thai sauces go well with bukettraube. We cannot stress it enough that this is NOT a dessert wine. The wine does not like chocolate or dairy (the latter - if infused with orange peel, or sweet fruit flavours – can work). Turkish desserts are natural bukettraube partners.

**Cheese:** Boerenkaas, edam, emmental, gruyere and unsmoked provolone will all be a good match.

### ACCOLADES

Platter's SA Wine Guide '20: 3.5 stars – 2019 vintage  
Platter's SA Wine Guide '19: 3.5 stars – 2018 vintage  
SA Women's Wine & Spirits Awards '18: Gold – 2018 vintage  
Winemag '18 - Alternative Varieties Report: 89 points – 2017 vintage  
Platter's Wine Guide '18: 3.5 stars – 2017 vintage  
Tim Atkin '17: 89 points – 2017 vintage  
Stephen Tanzer - USA '17: 89 points – 2016 vintage  
Platters SA Wine Guide '16: 3.5 stars – 2015 vintage  
Wine Spectator Review '16: 87 points – 2014 vintage  
Michelangelo Wine Awards '15: Gold – 2014 vintage  
Tim Atkin '15: 90 points – 2014 vintage

