



Anno 1893

# CEDERBERG

SOUTH AFRICA

## BUKETTRAUBE 2020

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 - 10 March 2020

### 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 4 - 5 days. The fermentation is stopped leaving a natural residual sugar of 19.5g/l, classified as semi-sweet aromatic white.

### ANALYSIS

Alc 12.5 % vol	TA 7.8 g/l	RS 19.5 g/l	pH 3.2
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### WINEMAKER'S TASTING NOTES

A floral Bukettraube with notes of chamomile and white blossom aromas. Hints of apricot, dried fruit and honey dew follows through on palate. Semi-Sweet on palate that lead to a sensational creamy finish. A great food pairing wine.

**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