

Anno 1893

CEDERBERG

SOUTH AFRICA

BUKETTRAUBE 2025

Just 250 kilometres from Cape Town, you will find the highest wine farm in the Western Cape. Benefiting from diverse soil types, unpolluted air and free-flowing crystal-clear water, Cederberg Wines' highest vineyards are situated at 1 036 metres above sea level in a virus-free growing area. The climate is cool continental with a dramatic temperature drop at night in summer and snow-capped mountains in winter.

VINEYARDS

Facing:	South-west
Soil types:	Glenrosa and sandstone
Age:	Average 21 years
Planted:	13.8 ha
Yield per hectare:	9–15 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	BT5A (NIWW) on Ramsey
Harvest date:	20 February – 10 March 2025

WINEMAKING

Grapes are hand-harvested in the early morning at 22.5–25 °B. The winemaking process is done in reductive conditions using dry ice and carbon dioxide gas. Grapes are crushed at 8 °C with approximately eight hours plus skin contact before a light pressing takes place. Two days of juice settling is followed by racking and the addition of commercial yeast. Fermentation is at 14 °C for approximately four to five days. The fermentation is stopped, leaving a natural sugar of 25 g/l; classified as a semi-sweet and known as an aromatic white wine.

ANALYSIS

Alc 12.7% vol TA 7.74 g/l RS 25 g/l pH 3.32

TASTING NOTES BY SANDY HARPER CWM

The Cederberg Bukettraube 2025 leads with a perfumed nose of nectarine, peach kernel, delicate white blossoms and subtle hints of muscat. The palate delivers a delicate sweetness, offset by a spicy preserved ginger note and an invigorating tangy, saline finish.

Optimum Drinking Time: One to five 5 years

FOOD PAIRING

The slight sweetness of this Bukettraube, combined with its fresh acidity, make it a great food partner. This wine loves sweet spice and salty flavours, and hence is quite versatile. Try it with a haloumi salad with rocket and preserved ginger – the saltiness of the cheese amplifies its floral notes. Pair it with a Thai chicken and cashew stir-fry. Always a winner with a Cape-Malay curry and also delicious with roasted butternut soup with a hint of masala. Not a dessert wine, this Bukettraube is not a good partner to hot, Indian-style spices.

ACCOLADES

Platter's SA Wine Guide '25: 4 stars (87 points) – 2024 vintage
Platter's SA Wine Guide '23: 3.5 stars – 2022 vintage
Veritas '22: Silver – 2022 vintage
Platter's SA Wine Guide '22: 3.5 stars – 2021 vintage
Platter's SA Wine Guide '21: 3.5 stars – 2020 vintage

