

Anno 1893

CEDERBERG

SOUTH AFRICA

BUKETTRAUBE 2023

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

----- VINEYARDS -----

Facing:	South-west
Soil types:	Glenrosa and sandstone
Age:	Average 19 years
Planted:	9.8 ha
Yield per hectare:	9 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	BT5A (NIWW) on Ramsey
Harvest date:	28 Feb – 09 March 2023

----- WINEMAKING -----

Grapes are hand-harvested in the early morning at 22.5 - 24° B. The winemaking process is done in reductive condition with the use of 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 24 g/l classified as a semi-sweet and known as an aromatic white wine.

----- ANALYSIS -----

Alc 13% vol	TA 7.8 g/l	RS 24.2 g/l	pH 3.35
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--- TASTING NOTES BY SANDY HARPER CWM ---

The delicate nose of this wine does not prepare you for the 'reveal' on the palate – a rich, opulent onslaught of exotic white flowers and honeysuckle, pineapple and stone fruit, including white peaches and pears. The wine shows a delightful weight and sweet spot on the palate to offset the mélange of flavours, ending with a creamy finish that lingers long after the last sip.

Optimum Drinking Time: One to five 5 years

----- FOOD PAIRING -----

The semi-sweet, creamy finish is a sensational partner to harder cheeses like matured fontina, Emmental and gruyere or green olives. This bukettraube prefers sweeter Thai dishes or fare featuring Indonesian sweet chili sauce, smoked duck breast with fig compote, and sweeter pastry-style desserts such as Turkish baklava.

----- ACCOLADES -----

The South African Young Wine Show '23: Silver – 2023 vintage
Platter's SA Wine Guide '23: 3.5 stars – 2022 vintage
SA 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

