CEDERBERG





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SOUTH AFRICA

## **BUKETTRAUBE 2024**

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.

### ······ V I N E Y A R D S ·····

Facing:	South-west		
Soil types:	Glenrosa and sandstone		
Age:	Average 20 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:	23 February – 14 March 2024		

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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 24 g/l; classified as a semi-sweet and known as an aromatic white wine.

	ANAL	YSIS	
Alc 13% vol	TA 7.7 g/l	RS 25 g/l	pH 3.19

#### --- TASTING NOTES BY SANDY HARPER CWM ---

A perfumed nose of peach and white blossoms with subtle hints of muscat and dried apricots. Rich, opulent, mouth-coating flavours on the palate wrap your senses in exotic tastes delivering delicate sweetness and ending in a clean, lingering finish.

Optimum Drinking Time: One to five 5 years

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

This semi-sweet wine pairs beautifully with a pork stir-fry with teriyaki sauce, sesameglazed chicken kebabs or just a simple miso soup. Or spice things up with aromatic butter chicken or paneer makhani for dinner party delight.

----- A C C O L A D E S ------

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