

HB Wine Merchants presents wines from: **Cederberg**



FRANCE

Bukettraube

South Africa



Brand Highlights

- The highest elevation vineyards in South Africa at 1036 meters with diverse soil types
- Multi-generational family business in an isolated area since 1893
- Grower/Estate that owns and farms 60% of the remaining acreage of Bukettraube varietal grapes
- Adheres to sustainable agricultural/viticulture methods

The Estate

Since 1893, the Nieuwoudt family has farmed the rugged land of the Dwarsrivier in Cederberg, situated 250 km north of Cape Town. The total property is vast, spanning over 13,000 acres of which 163 acres of land are dedicated to vineyards. The first vines were planted in 1973 and David Nieuwoudt, the fifth generation, has been managing the farm since 1977. The property is aligned with the Khoisan spirit of environmental stewardship and Cederberg Wines is a WWF Conservation Champion. Sustainable practices are employed and there is no spraying of herbicides or pesticides for the past five years. The isolation of the site, along with the elevation, ensures a virus-free environment while offering unique growing conditions. This is especially important to the farming of the sensitive and fragile Bukettraube grape varietal. Innovation and simplicity is also encouraged and harnessed to increase quality wherever possible.

Wine Making

The grapes are harvested by hand in the early morning and crushed at a low temperature. After eight hours of skin contact, the grapes are pressed, followed by two days of settling, and alcoholic fermentation occurs under controlled low temperatures. It is stopped when the balance of about 24 g/l of natural sugar is left alongside 7.7 g/l of acidity and 13% alcohol. The Bukettraube is classified as a semi-sweet wine and is known as an aromatic white wine. Only 6,000 cases produced.

Tasting Notes

This wine leads with a perfumed nose of nectarine, peach pit, stone fruit and delicate white blossoms and a hint of muscat. The palate has a delicate sweetness of tropical fruit balanced with spicy preserved ginger notes and an invigorating saline, tangy finish and crisp acidity. These characteristics make it a great food partner. This wine loves sweet spice, salty flavors, most cheeses, and other subtle flavors.

Press

- ♦ 2023 Vintage **89 Points**—Platters Wine Guide
- ♦ 2023 Vintage **87 Points**—Wine Spectator
- ♦ 2022 Vintage **89+ Points**—Robert Parker

Product Specifications

- Available in: 750mL-12 [Screw Cap]
- UPC: 8 72887 00018 6
- SCC: 1 08 72887 00018 6
- Case (in.): 13" x 9.9" x 12.2"