



WINEMAKER'S BUKETTRAUBE

A fine blend between young bush vine intensity and trellised vines. Smoothness all from the Swartland Region

PRODUCT INFORMATION

VINTAGE	2025
VARIETALS	100% Bukettraube
ORIGIN	Wine of Origin Western Cape

VINIFICATION

Grapes were harvested by hand in the early hours of the morning, destalked and crushed. The grapes were cooled and pumped into separators and then pressed to separate the juice from the skins. Cold fermentation at 12°C took place in stainless steel tanks lasting 2-10 days. Fermentation is halted at approximately 24 – 28 g/L sugar and 11% Alc. Before stabilizing, filtering and bottling.

WINEMAKER'S NOTE

The wine is an explosion of aroma and flavour. It has prominent muscat flavours with apricot and floral notes on the nose. A well-balanced wine with a delicate sweetness, crisp acidity and creamy lingering mouthfeel.

TECHNICAL ANALYSIS

Alc. 12.14% | RS 29.1 g/l | TA 5.4 g/l | pH 3.57

FOOD SUGGESTIONS

Great aperitif on its own, or partner with chicken seasoned with cayenne pepper, saffron & mild chilli, spicy fusion foods – not hot; and Cape Malay curries

CELLARING POTENTIAL

Drink now while fresh to enjoy the fruity flavours.

SERVING TEMPERATURE 7 - 8°C

PACKAGING INFORMATION

BOTTLE BARCODE 6002390101156
CASE BARCODE 6002390122151

UNIT SIZE
BOTTLE PER CASE

750ML
6