

## Bukettraube – Semi-Sweet



### THE STORY BEHIND THE LABEL

Once a well-known and well enjoyed wine in South Africa...today there are very few Bukettraube vines left in the world.

We have created some standalone premium wines to showcase the diversity of Darling Cellars and the Darling region. All so unique, we could not find a place for them in our 3 core ranges. Wines to come look for.

### IN THE VINEYARD

**Terroir:** Vineyards from different slopes and different soils were used for this blend. The cool nights and cool South-westerly wind in the afternoons cooled the vineyards down and helped to form the elegant fruit flavours. Soil types consisted of weathered granite to deep red and well drained soils.

**Vineyard type:** Bush Vine, supplement irrigation  
**Yield:** 10 t/ha  
**Balling at Harvest:** 21-22°B

### WINEMAKING

Vinification: Crush and destalk, 18 days fermentation at 14°C. Grapes and juice handled reductively to prevent oxidation and lock in fruitiness.

Maturation: Left on lees for 2 months to add complexity

### WINEMAKER'S COMMENTS

A good balance between natural sweetness and fresh acidity with prominent Muscat flavours on the nose, accompanied by ripe stone fruit, white apple and interesting spices on the palate. The wine finishes with a lingering aftertaste.

### FOOD RECOMMENDATION

This wine can be enjoyed in wintertime with a spicy curry dish but can also be served well chilled on a hot summer's day!

type	White	vintage	2020
style	Semi-Sweet	wine of origin	Darling
taste	Fruity	winemaker	Pieter-Niel Rossouw, Reon Richter
body	Medium	cultivars	Bukettraube

analysis | alc: 13.83% | ph: 3.42 | rs: 19.12g/l | ta: 6.86g/l | so<sup>2</sup>: 48 – 142mg/l