



## Winemaker's Selection Bukettraube - Semi-Sweet 2020

main variety Bukettraube

vintage 2020

analysis alc: 13.83 | ph: 3.42 | rs: 19.12 | ta: 6.86

type White

producer Darling Cellars

style Semi Sweet

winemaker Pieter-Niel Rossouw, Reon Richter

taste Fruity

wine of Darling

body Medium

### tasting notes

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.

### blend information

Bukettraube

### food suggestions

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!

### 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.

### about the harvest

Yield: 10t/ha

Balling at Harvest :21 - 22°B

### in the cellar

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