

# AFRICAN ROOTS

Wine Brands



**Brand :** Seven Sisters

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**Cultivar :**  
Bukettraube

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**Vintage :** 2007

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## Production / Vinification Methods

Grapes come from unirrigated bushvines with yields of between 7 and 8 ton/ha. Hand harvested at optimum ripeness at 24°B. All grapes are crushed and skin contact of 4 hours are allowed to extract the flavours. Light bag press follows and the cleaned juice is fermented to retain maximum aroma. At required sugar level the fermentation process is stopped to produce a well balanced, natural sweet wine.

## Soil / Viticulture practices

Grown on selected, deep, red soils with optimum possibilities to ripen the grapes.

## Climate

The Swartland falls within the coastal winter rainfall area, moderated by cool Atlantic breezes. Annual rainfall: 400mm average.

## Tasting

Typical full rich Bukettraube flavours with strong supporting of Muscat flavours. Rich honey grape natural sweet flavours that mingle with the bouquet.

## Official Analysis

Alc: 11.34  
TA: 5.3  
RS: 27.8  
pH: 3.50

