

Tukulu Chenin Blanc 2005

Terroir Awards 2006 - Top White Wine - Swartland and Darling District

Colour: Rich yellow.

Bouquet: Fresh fruit with hints of melon prominent.

Taste: Concentrated juicy-fruit, refreshing green apple and ripe melon with a hint of muskiness. Mouth-filling!

The winemaker recommends savouring it on its own or with lightly spiced or cream-based dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Earthbound Organic Wines - CLOSED

winemaker : Adian Fry

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 1.90 g/l pH : 3.41 ta : 6.68 g/l

type : White

pack : Bottle

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in the vineyard : Viticulturists: Hannes van Rensburg and Dricus Heyns

Papkuilsfontein's deep, red Tukulu soils have excellent water retention properties and ensure the dryland vines are not unduly water-stressed.

Papkuilsfontein, situated just 25 kms from the sea, enjoys relatively cool temperatures. The vineyards are cooled by maritime breezes while a range of hillocks protects the vines from the sometimes damaging effects of the south-easter. In addition, the farm has an above-average rainfall for the West Coast.

Grapes were sourced from vineyards in the Darling area. These bush vines grow in Tukulu were planted between 1990 and 1996.

about the harvest: Yielding seven tons per hectare, the grapes were harvested by hand at between 22,5° and 23,5° Balling during the end of January and early February.

in the cellar : Winemaker: Adian Fry

They were then crushed and cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13° C. No skin contact was allowed and only the free-run juice was used, and left on the lees for just over two months.

After fermentation the wine was matured in new-fill barrels (40%) for three months before bottling.

