

Tukulu Pinotage 2004

Absa Top 10 Pinotage 2006

Colour: Bright ruby.

Bouquet: A combination of rich plum and blackcurrant. Subtle oak with nutmeg.

Taste: Medium to full bodied with lots of berries and ripe plums seamlessly integrated with oak. Good tannins.

The winemaker suggests serving it with game casseroles, red meat dishes, robust cheeses or chocolate.

variety : Pinotage | 100% Pinotage

winery : Earthbound Organic Wines - CLOSED

winemaker : Adian Fry

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.8 g/l pH : 3.55 ta : 6.1 g/l

type : Red body : Medium taste : Fruity wooded

pack : Bottle

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ageing : A bold structure will see the wine improve well with further maturation.

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.

Situated just 25 kilometres from the Atlantic Ocean, the vineyards enjoy cool oceanic influences throughout the year. During ripening, the cool South-Easter wind works its way into the vineyards, slowing down ripening. Where the South-Easter can sometimes damage the shoots and inhibit growth, its presence enhances smaller grapes with thicker skins that in return, increase the quality of the juice given acidity and tannin. In addition, the farm has an above-average rainfall for the West Coast.

The grapes for this wine come from bush vines that see no irrigation, ranges in age from 11 to 29 years (Planted in 1977 and 1995) and yielding 5-6 tons per hectare.

Suckering and harvest control of the vines ensured good aeration, light penetration, bud fertility and colour intensity.

about the harvest: The quality of the 2004 wines was very good with rich varietal flavours. The grapes were hand-harvested at 25 - 27° Balling. Tannins ripened nicely where the fruit flavours are concentrated and intense.

