

Tukulu Shiraz 2004

This Shiraz shows a dark ruby colour, combining rich plum and blackcurrant. Subtle smoke and spice on the nose. Darker berries with an array of red berry flavours, this wine has an excellent acid-tannin balance with a lingering aftertaste. Full-bodied, the fruit and wood are well integrated.

Mediterranean meat dishes such as spicy lamb, souvlaki, kebabs or traditional roasts like oxtail and barbecued steaks come to mind.

variety : Shiraz | 100% Shiraz

winery : Earthbound Organic Wines - CLOSED

winemaker : Adian Fry

wine of origin : Coastal

analysis : alc : 14.47 % vol rs : 3.42 g/l pH : 3.63 ta : 6.39 g/l va : 0.7 g/l

type : Red **body** : Full **taste** : Fruity **wooded**

pack : Bottle

ageing : This wine will improve well and gain complexity with further maturation.

in the vineyard : The vineyards

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 a trellised vineyard that is not irrigated and produce about 6 tons per ha. Various clones were used and all vines were grafted on Phylloxera resistant R99 rootstock. Suckering of the vines ensures good aeration, light penetration that enhances bud fertility and colour intensity.

about the harvest: The grapes were hand-harvested at 26° Balling, with tannins fully ripened. The fruit flavours are concentrated and intense, showing the typical berries associated with Shiraz.

in the cellar : Winemaker: Adian Fry

The grapes were fermented on the skins between 23° and 25° C until dry. For optimal colour and flavor extraction, the cap was broken by hand and regular pump-over. After racking, the skins were gently pressed and blended in with the free-run juice. Malolactic fermentation was induced in the tank.

The wine spent 12 months in French oak barrels. Seventy percent new oak and the rest second fill.



