

Tukulu Shiraz 2005

Colour: Dark ruby colour, combining rich plum and blackcurrant.

Bouquet: Subtle smoke and spice on the nose.

Taste: Darker berries with an array of red berry flavours, this wine has an excellent acid-tannin balance with a lingering aftertaste.

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 : Darling

analysis : **alc** : 14.47 % vol **rs** : 3.42 g/l **pH** : 3.63 **ta** : 6.39 g/l **va** : 0.7 g/l **so2** : 66 mg/l **fso2** : 29 mg/l

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

pack : Bottle **closure** : Cork

ageing : Full-bodied, the fruit and wood are well integrated where this wine will improve well and gain complexity with further maturation.

in the vineyard : **Viticulturist: Adian Fry**

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

The Atlantic Ocean is a mere 25km from the vineyards that has a significant cooling effect throughout the year. During ripening, the cool South-Easter also helps to slowing down ripening. While the South-Easter can damage the shoots and inhibit growth, its presence enhances smaller grapes with thicker skins that increase the quality of the juice. In addition, the farm has an above-average rainfall for the West Coast.

The grapes for this wine come from a dryland trellised vineyard. The various clones were grafted onto Phylloxera resistant R99 rootstock. Suckering the vines ensures good aeration and 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. Average yield of 6 tons/ha.

in the cellar : The grapes were fermented on the skins between 23° and 25° C. For optimal colour and flavour extraction, the cap was broken by hand and regularly pumped 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 9 months in French oak barrels. 70% new oak and the rest second fill.

