

Tukulu Organic Sangiovese 2006

2008 International Wine & Spirit Competition - Silver & Best in Class

Colour: Bright ruby.

Bouquet: Fruity with spices backed by lively vanilla and oak aromas.

Taste: Elegant-bodied and easy-drinking with aromas of strawberries, plums and violets, complemented by sweet vanilla spice.

Great served on its own but the good weight on the palate means it will be great with lightly spiced meat or cream-based dishes.

variety : Sangiovese | 100% Sangiovese

winery : Earthbound Organic Wines - CLOSED

winemaker : Adian Fry

wine of origin : Coastal

analysis : alc : 14.7 % vol rs : 3.48 g/l pH : 3.49 ta : 5.21 g/l

type : Red wooded organic

pack : Bottle closure : Cork

2008 International Wine & Spirit Competition - Silver & Best in Class

in the vineyard : Viticulturists: Adrian Fry and Hennie van der Westhuizen

To be certified as organic, fruit must be grown organically for at least three years. The 3,87 hectares of Sangiovese have been farmed organically since 2001 and are accredited organic by the Swiss-based international body, Société Générale de Surveillance (SGS).

Papkuilsfontein Vineyards, 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.

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

The grapes for this wine come from an unirrigated block, planted in 1999 and trellised on a three-wire hedge vertical shoot positioned system. Suckering and tipping of the vines ensured good aeration, light penetration for bud fertility and an optimal micro climate for the ripening of the grapes.

about the harvest: The vines, yielding 7 tons per hectare, were hand-harvested at 25° Balling in late March.

in the cellar : Fermentation took place over eight days at 26° to 28° C until dry. Pure yeast cultures were used. After malolactic fermentation, the wine was racked twice before being transferred to 300 litre barrels for a 9 month maturation period. A combination of French (90%) and American wood (10%) was used, with a combination of new barrels (20%), second (50%) and third (30%) fill barrels.

