

Tukulu Chenin Blanc 2007

WINE Magazine Best unwooded Chenin Blanc

Colour: Green with straw tint.

Bouquet: Apricot, peach flavours with raisin like undertones and white spice.

Taste: Fresh, crisp, packed with layers of fruit, finishing with dried fruit aftertaste adding to the complexity.

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

variety : Chenin Blanc | 100% Chenin Blanc

winery : Earthbound Organic Wines - CLOSED

winemaker : Adian Fry

wine of origin : Coastal

analysis : alc : 14.00 % vol rs : 3.3 g/l pH : 3.50 ta : 6.2 g/l

type : White **taste :** Fruity

pack : Bottle **closure :** Cork

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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.

The farm, situated just 25 kms from the sea, enjoys relatively cool temperatures. Maritime breezes cool the vineyards 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. These bush vines were planted in 1994.

about the harvest: Yielding 7 tons per hectare, the grapes were harvested by hand at between 23.5° and 24.7° Balling during the end of January and early February.

in the cellar : After crushing a portion of the grapes received extended skin contact. The free run juice was cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13° C The wine was left on the lees for just over two months.

