

## Tukulu Pinotage 2006

2008 Michelangelo World Wine Awards - Gold Medal

**Colour:** Dark ruby red with slight purple edges.

**Bouquet:** A combination of rich plum and blackcurrant with a rich earthy undertone.

**Taste:** Rich, but refined dark berries with a spicy finish that lingers are underpinned from strong, soft 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 :** Samuel Viljoen

**wine of origin :** Darling

**analysis :** alc : 14.52 % vol rs : 2.4 g/l pH : 3.60 ta : 5.90 g/l

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

**pack :** Bottle **closure :** Cork

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**ageing :** With the fruit and wood well integrated, this well structured wine will make the wine improve over the next 5 years.

**in the vineyard :** Papkuilsfonteins 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 harsh south-easter in summer.

In addition, the farm has an above-average rainfall for the West Coast. The grapes for this wine come from unirrigated bush vines, ranging in age from 9 to 32 years and yielding 6 tons per hectare. Suckering of the vines ensured good aeration, light penetration, bud fertility and colour intensity.

**about the harvest:** The grapes were hand-harvested at 25.0° Balling, resulting in tannins that are ripe and fruit flavours concentrated and intense.

**in the cellar :** After harvesting the grapes were fermented on the skins at between 23° and 25° C until dry. To ensure optimal extraction of colour and flavour, the cap was broken regularly through pumping. After racking, the skins were pressed, and the pressed juice returned to the free-run juice. Malolactic fermentation was induced in the tank.

The wine spent 12 months in a combination of French (40%), American (45%) and Eastern European (15%) oak. The use of American oak was to impart sweet, vanilla flavours.

