

Tukulu Chenin Blanc 2008

Colour: Pale straw yellow with a green tint.

Bouquet: Teaming with stone fruit, white pear and apricot with a crisp lime finish.

Taste: Medium bodied with melon and citrus flavours and a concentrated mid-palate with oak nuances.

The winemaker recommends savouring this wine on its own or pairing it with a variety of grilled chicken or seafood dishes such as crayfish or prawns. This is a flexible wine that can even enhance spicy Thai dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Earthbound Organic Wines - CLOSED

winemaker : Samuel Viljoen

wine of origin : Groenekloof, Darling

analysis : alc : 13.36 % vol rs : 2.83 g/l pH : 3.54 ta : 6.17 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : Viticulturist: **Adian Fry**; Farm Manager: **Hennie van der Westhuizen**

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 23.5° - 24.7° Balling at the end of January and early February.

in the cellar : After crushing a portion of the grapes received extended skin contact. 30% of the juice was fermented in French 500 litre oak barrels and the balance in stainless steel tanks. The wine was left on the lees for two months and then blended.

