

## Tukulu Chenin Blanc 2009

Colour: Lime green.

Bouquet: Tropical fruit and winter melon.

Taste: Ripe fruit with subtle dried pear and apricot flavours are prominent on the palate that lingers with a delicate aftertaste.

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 : 13.39 % vol   rs : 1.53 g/l   pH : 3.41   ta : 5.5 g/l

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

**pack** : Bottle   **closure** : Screwcap

### in the vineyard : Background

The Tukulu range is one of South Africa's foremost empowerment labels and takes its name from the deep red Tukulu soils in which the grapes are grown. Grapes are sourced from the Papkuilsfontein Vineyards in Darling, owned jointly by Distell (49%), a consortium of black entrepreneurs (36%) and a community trust (15%), representing wine farm workers and members of the local Mamre community. The venture has been structured to become ultimately fully black-owned.

### Vineyard Location

Papkuilsfontein's deep, red Tukulu soils have excellent water retention properties and ensure that the dryland vines are not unduly water-stressed. The farm, situated just 25km from the sea, enjoys relatively cool temperatures. Maritime breezes cool the vineyards while a range of hillocks protects the vines from the potentially 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.

The farm has 375ha under vine. The main Cultivars include the following: Cabernet Sauvignon, Pinotage, Sangiovese, Shiraz, Chardonnay, Chenin blanc, Sauvignon blanc and Viognier.

*Viticulturist: Adian Fry*

*Farm manager: Hennie van der Westhuizen*

**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. The total volume of wine produced was 45 000 litres.

