

Tukulu Organic Sangiovese 2007

Colour: Dark brick red colour. Wine is clear and well polished on the edges.
Bouquet: Savoury earthy notes with underlining red fruit and spice.
Taste: Full-bodied with well integrated wood and fruit that linger on the aftertaste.

Rich meat dishes, kebabs, pork and spicy meat. Will go well with "biltong".

variety : Sangiovese | 100% Sangiovese

winery : Earthbound Organic Wines - CLOSED

winemaker : Adian Fry

wine of origin : Coastal

analysis : alc : 14.49 % vol rs : 3.3 g/l pH : 3.43 ta : 5.75 g/l

type : Red **wooded organic**

pack : Bottle **closure :** Cork

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

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 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 ensure good aeration, light penetration for bud fertility and an optimal micro climate for the ripening of the grapes.

Viticulturist: Adian Fry

about the harvest: The vines, yielding 7 tons per hectare, were hand-harvested at 24° 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.

