

Tukulu Viognier 2008

Colour: Clear straw colour with a slight green tint.

Bouquet: Perfume-like floral nose with apricot, peach and pear flavours and hints of white pepper and spice.

Taste: Full-bodied peach and pear flavours with white pepper and vanilla spice following through on the aftertaste.

Great served on its own but the full-flavoured palate means it will be great with pork or cream-based chicken dishes.

variety : Viognier | 100% Viognier

winery : Earthbound Organic Wines - CLOSED

winemaker : Samuel Viljoen

wine of origin : Coastal

analysis : alc : 14.13 % vol rs : 4.43 g/l pH : 3.26 ta : 6.26 g/l

type : White **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 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.

Since the first wine was launched in 1999, the range has received widespread local and international acclaim with multiple ABSA Top Ten winners as well as Veritas double gold and gold medals. Tukulu is also a past winner of the WINE Magazine Pinotage Challenge run in association with Tops at Spar.

Vineyard Location

A shy bearer native to the Rhône Valley in France, Viognier is fairly drought-resistant, which is why it ideal for Tukulu's dryland conditions. Moreover, the deep, red Tukulu soils of Papkuilsfontein situated just 25km from the sea, have an excellent capacity to retain water. The cooling Atlantic Ocean breezes and a protective range of hillocks, create an optimal micro climate for excellent growing conditions and ripening of the grapes.

The grapes for this wine come from two unirrigated blocks trellised on a 3-wire hedge system planted in 1999 and 2000 and yielding 10 tons per hectare. Suckering and tipping of the vines ensured good aeration, light penetration and bud fertility.

Viticulturist: Adrian Fry

Farm manager: Hennie van der Westhuizen

in the cellar : 30% of the final blend was fermented in 300 litre second-fill French oak, spending 6-months on the lees to impart richness, vibrancy and complexity to the wine. The balance was tank-fermented at low temperatures and did not undergo malolactic fermentation to retain its lively fresh profile.

