

## Tukulu Fairtrade Unwooded Syrah 2009

Colour: Ruby red.

Bouquet: Peppery with raspberry and red fruit flavours.

Taste: Full-bodied and juicy with ample berry flavours.

Great served on with hearty red meat or game dishes.

**variety** : Shiraz | 100% Shiraz

**winery** : Earthbound Organic Wines - CLOSED

**winemaker** : Samuel Viljoen

**wine of origin** : Darling

**analysis** : alc : 13.71 % vol rs : 5.6 g/l pH : 3.71 ta : 5.26 g/l

**type** : Red **style** : Dry **body** : Full **taste** : Fruity

**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. This commitment towards sustainability and economic self-sufficiency by allowing their farm workers and the surrounding community to become greater stakeholders, has earned Tukulu its Fairtrade certification. This initiative under the Fairtrade Labelling Organisations International is geared at helping producers in developing countries play a wider role in international trade.

### Vineyard Location:

Papkuilsfontein's deep, red Tukulu soils have excellent water retention properties and ensure that the dryland vines are not unduly water-stressed.

Situated just 25km from the sea, the cooling Atlantic Ocean breezes and protective range of hillocks create an optimal micro climate for excellent growing conditions and ripening of the grapes. In addition, the farm has an above average rainfall for the West Coast.

The 975ha farm has 378ha under vine. The main cultivars are Cabernet Sauvignon, Sauvignon blanc, Shiraz, Chenin blanc, and Cabernet Franc. Suckering and tipping of the vines ensured good aeration, light penetration and bud fertility.

The grapes for this wine come from two unirrigated blocks trellised on a 3-wire hedge system planted in 2001 and yielding 7.69 tons per hectare. Suckering and tipping of the vines ensured good aeration, light penetration and bud fertility.

*Farm manager: Hennie van der Westhuizen*

**about the harvest:** Yielding at 9.04 tons per hectare. Suckering and tipping of the vines ensured good aeration, light penetration and bud fertility.

**in the cellar** : The grapes were hand-harvested at 25° Balling, resulting in tannins that are ripe and fruit flavours that are concentrated and intense. The grapes were fermented on the skins at between 23° and 25° C until dry. To ensure optimal extraction of the colour and flavour, the cap was broken regularly through pumping. The wine was then drained off the skins and the pressed wine was kept separately. After malolactic fermentation, the wine was racked.

