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Tukulu Fairtrade Sauvignon Blanc 2010

Colour: Brilliantly clear with tinges of green.
Bouquet: An abundance of pineapple, guava, apricot, peach and pear aromas and a slight hint of spice.
Taste: Full-flavoured, fresh and crisp with lots of tropical fruit and a crisp acidity.

Excellent enjoyed on its own or served with pork or cream-based chicken dishes.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Earthbound Organic Wines - CLOSED
winemaker : Samuel Viljoen
wine of origin :
analysis : **alc :** 13.82 % vol **rs :** 2.9 g/l **pH :** 3.3 **ta :** 6.5 g/l
type : White **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 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 Tukulu 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.

Vineyards
The deep, red Tukulu soils of Papkuilsfontein Vineyards, situated only 25km from the ocean, 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 three-wire hedge system, planted in 1999 and 2000 and yielding an average of 10 tons per hectare. Suckering and tipping of the vines ensure good aeration, light penetration and bud fertility.

Viticulturist: Adrian Fry

about the harvest: The grapes were harvested at 23° to 24° Balling.

in the cellar : Each vineyard block was individually vinified, with some receiving skin contact for up to six hours to enhance flavour extraction and to temper the acidity. The fruit was crushed and cool-fermented in temperature-controlled stainless steel tanks at 13° to 14°C after which the wine was left on the lees thereby contributing to improved mouthfeel and ageing potential.