

Tukulu Fairtrade Cabernet Sauvignon 2009

Colour: Dark red.

Bouquet: Ample black berry flavours on the nose with high fruit intensity.

Taste: Juicy with great complexity and teeming with plum and blackcurrant.

An accessible Cabernet Sauvignon that can be enjoyed on its own or with any red meat dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Earthbound Organic Wines - CLOSED

winemaker : Samuel Viljoen

wine of origin : Darling

analysis : alc : 14.09 % vol rs : 4.5 g/l pH : 3.78 ta : 5.42 g/l

type : Red **style :** Dry **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.

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.

The grapes for this wine come from two unirrigated blocks trellised on a 3-wire hedge system planted in 1999 and 2001 and yielding 7,29 and 7,21 tons per hectare respectively. Suckering and tipping of the vines ensured good aeration, light penetration and bud fertility.

Farm manager: Hennie van der Westhuizen

about the harvest: The grapes were hand-harvested at 25° Balling, resulting in tannins that are ripe and fruit flavours that are concentrated and intense.

in the cellar : 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 press wine was kept separately. After malolactic fermentation, the wine was racked.

