

Tukulu Pinotage 2008

Colour: Deep, intense dark red with a purple hue.

Bouquet: Penetrating aromas of raspberry, strawberry and ripe banana against a smoky oak backdrop.

Taste: The complex, full palate is layered with delicious chocolate, wild brambles and plums. Firm but fine mouth-coating tannins are enhanced by excellent fruity persistence.

Enjoy this wine on its own or serve with game casseroles, red meat dishes, robust cheeses and dark chocolate.

variety : Pinotage | 100% Pinotage

winery : Earthbound Organic Wines - CLOSED

winemaker : Samuel Viljoen

wine of origin : Darling

analysis : alc : 13.9 % vol rs : 2.5 g/l pH : 3.45 ta : 6.2 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

ageing : This well-structured wine will improve over the next 5 years.

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 Darling community. The venture has been structured to become 100% black-owned.

Since the first wine was launched in 1999, the range has received widespread local and international attention with the maiden 1999, the 2000, 2001 and 2004 Pinotage vintages all winning coveted places on the ABSA Top Ten Pinotage list. The 2000 vintage also earned a Veritas double gold medal and was chosen by SAA for its international first-class passengers wine list. The 2001 vintage is a past champion of the WINE Magazine Pinotage Challenge run in association with Tops at Spar.

Vineyard Location

Papkuilsfontein's deep, red Tukulu soils have excellent water retention properties and ensure the dryland vines are not unduly water-stressed. The farm, situated just 25 km from the sea, enjoys relatively cool temperatures. Maritime breezes cool the vineyards while a range of hillocks protects the vines from the harsh south-easter in summer. In addition, the farm has an above-average rainfall for the West Coast.

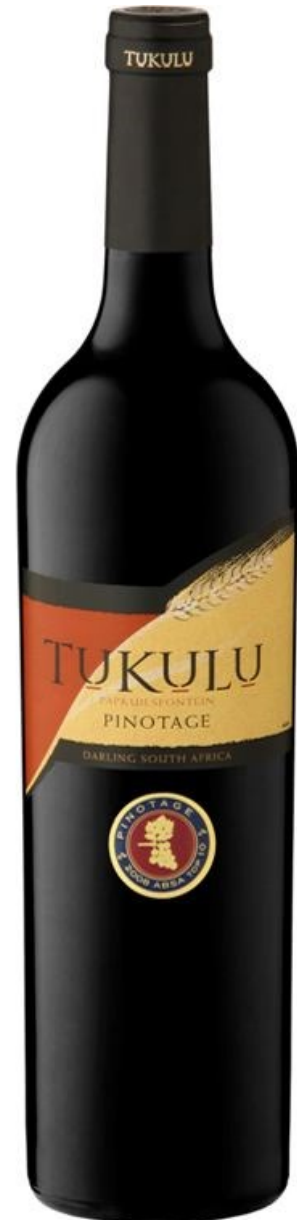
The grapes for this wine come from unirrigated bush vines, ranging in age from 9 to 13 years and yielding 8 tons per hectare. Suckering of the vines ensured good aeration, light penetration, bud fertility and colour intensity.

Viticulturist: Adian Fry

Farm manager: Hennie van der Westhuizen

about the harvest: The grapes were harvesting by hand at 25° Balling, resulting in ripe tannins and intense, concentrated fruit flavours

in the cellar : The grapes were fermented on the skins at between 23° and 25° C until dry. To ensure optimal extraction of colour and flavour, the cap was broken regularly through pumping. After racking, the skins were pressed, and a small fraction of the press wine returned to the free-run wine. Malolactic fermentation was induced in the tank. The wine spent 12 months in a combination of French (40%), American (45%) and Eastern European (15%) oak. American oak was used to impart sweet, vanilla



flavours.