

Tukulu Pinotage 2009

Colour: Dark red with a purple edge.

Bouquet: An abundance of raspberry, strawberry and ripe banana aromas with oak spice in the background.

Taste: The complex and full palate of this wine is layered with delicious chocolate, wild bramble and plum flavours. Firm, but fine mouth-coating tannins are enhanced by an excellent fruity persistence.

Excellent served 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 : Groenekloof, Darling

analysis : alc : 13.59 % vol rs : 2.67 g/l pH : 3.62 ta : 5.29 g/l

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

pack : Bottle **closure** : Cork

2012 ABSA Top 10 Pinotage - Top 20 Finalist

Old Mutual Trophy Wine Show 2012 - Silver

ageing : This well-structured wine will gain in complexity and flavour with another five years of cellaring.

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 Vineyards, situated just 25 km from the sea, enjoy relatively cool temperatures. The vineyards are cooled by maritime breezes while a range of hillocks protects the vines from the sometimes damaging effects of the south-easter. In addition, the farm has an above-average rainfall for the West Coast.

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

The farm has 375 ha under vine and main cultivars include Cabernet Sauvignon, Pinotage, Sangiovese, Shiraz, Chardonnay, Chenin blanc, Sauvignon blanc and Viognier.

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

Viticulturist: *Graham Daniels*

Farm manager: *Hennie van der Westhuizen*



about the harvest: The grapes were harvested 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 23° to 25° C until dry. Regular pump-overs ensured optimal extraction of colour and flavour. After racking, the skins were pressed and a small percentage of the pressed wine added to the free-run juice. Malolactic fermentation was induced in the tanks.

The wine spent 12 months in a combination of American (45%), French (40%) and Eastern European (15%) oak barrels, with the American oak used to impart sweet, vanilla flavours.