

Tukulu Fairtrade Chenin Blanc 2012

Colour: Light golden.

Bouquet: A combination of guava, litchi, apricot and pear aromas.

Taste: Ripe fruit, subtle dried pear and apricot flavours with a delicate, lingering aftertaste.

Excellent on its own or served with chicken or seafood dishes such as prawns or crayfish, and spicy Thai dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Earthbound Organic Wines - CLOSED

winemaker : Samuel Viljoen

wine of origin : Groenekloof, Darling

analysis : alc : 13.18 % vol rs : 1.46 g/l pH : 3.32 ta : 6.13 g/l va : 0.53 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 thereby ensuring that dryland vineyards are not unduly water-stressed. 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. In addition the farm has an above-average rainfall for the West Coast.

The bush vines from which the grapes were sourced to produce this wine were planted in 1994.

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

Viticulturist: Graham Daniels

Farm manager: Hennie van der Westhuizen

about the harvest: Yielding seven tons per hectare, the grapes were harvested by hand at 23.5° to 24.7° Balling at the end of January and during early February.

in the cellar : The juice was fermented in a temperature-controlled stainless steel tank. After fermentation the wine was racked of its gross lees and left for eight months on fine lees. The wine was then stabilised and bottled. A total of 20 000 litres were bottled.