

## Tukulu Chenin Blanc 2000

Stevens describes the wine as a typically South African Chenin Blanc. Although light and easy-drinking in style, she describes it as fruity with traces of lime and tropical fruits on the nose. The palate is concentrated and complex, exhibiting a spectrum of fruit flavours and a well balanced, dry, mineral finish.

**variety :** Chenin Blanc | Chenin Blanc

**winery :** Earthbound Organic Wines - CLOSED

**winemaker :** Carmen Stevens

**wine of origin :** Coastal

**analysis :** alc : 12.4 % vol   rs : 1.3 g/l   pH : 3.4   ta : 6.0 g/l   so2 : 125 mg/l   fso2 : 45 mg/l



**in the vineyard :** It is produced from dryland bush vines, grown in deep, red Tukulu soils. The majority of the wines are between 30 and 50 years old. The two vineyard blocks from which the wine has been made, yield just three to four tons per hectare.

**about the harvest:** The grapes were selectively hand-picked in February 2000, between 20 and 21 degrees Balling, in contrast with the previous vintage, harvested between 23 and 24 degrees Balling. The reason for the earlier picking was to achieve a fruity, easier-drinking, lighter styled wine than its predecessor. Picked on taste, the grapes were harvested while still very crisp and checked every alternate day for the desired flavours. Stevens sought a combination of green and ripe, tropical flavours to make a wine fruitier than the 1999 vintage.

**in the cellar :** The two vineyard blocks were vinified separately. After skin contact of four to five hours, slow, cold fermentation was introduced to preserve the fruity flavours of the berries. Whereas the previous was partially wooded, the 2000 Tukulu Chenin Blanc received no wood contact. It was bottled in August 2000.