

Tukulu Pinotage 1999

Dense colour with penetrating aromas of raspberry, strawberry and ripe banana against a smoky oak backdrop. Complex, full palate layered with delicious chocolate, wild brambles and plums. Firm but fine mouthcoating tannins enhanced by an excellent fruity persistence.

variety : Pinotage | Pinotage

winery : Earthbound Organic Wines - CLOSED

winemaker : Carmen Stevens

wine of origin : Coastal

analysis : alc : 14.4 % vol rs : 2.4 g/l pH : 3.8 ta : 5.7 g/l so2 : 130 mg/l fso2 : 45 mg/l

It earned a double gold in the National Veritas selection.

It was also chosen as one of ABSAs Top Ten Pinotages for 2000. The latter competition was established in 1997 to create a benchmark style for Pinotage wines and to promote the varietal internationally.

2001 Veritas - Double Gold



ageing : Great potential for bottle development.

in the vineyard : Made from dryland bush vines. The 1999 vintage was produced from a blend of vines some three decades old, as well as younger vines now seven years old.

about the harvest: The grapes were selectively hand-picked on taste in mid-January between 25 and 25.5 degrees Balling. Stevens sought high sugars to produce a full-bodied wine with prominent varietal characteristics. Although the sugars were high, the berries were very firm with a pH of 3,4/3,5 and acid levels of over 8 grams per litre.

in the cellar : Each vineyard block was vinified separately, at high temperatures. Before fermentation was induced, the grapes were cold-soaked overnight to allow for optimal fruit flavour extraction. After alcoholic fermentation, they were left on the skins for four days to enhance tannin extraction. The wine was aged in a combination of French oak (90%) and American oak (10%) barrels, for 12 months and bottled in August 2000.