

Tukulu Pinotage 2000

The South African Trophy Wine Show 2002 - Bronze
Veritas 2001 - Double Gold

Wellington Metshane describes this as a full-bodied but smooth wine, made in the style of its predecessor. It shows a combination of sweet licorice, red berry and citrus oils and aromas and flavours, while its soft tannins make it easy to drink. Its fruit and wood flavours have melded well and its structure should allow it to age to advantage, gaining complexity with further maturation.

variety : Pinotage | 100% Pinotage

winery : Earthbound Organic Wines - CLOSED

winemaker : Wellington Metshane

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.43 g/l pH : 3.84 ta : 5.69 g/l

type : Red wooded

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in the vineyard : This double gold winner on the 2001 Veritas Show is made from unirrigated bush vines, ranging in age from 7 to 30 years and yielding 6 tons per ha. Suckering of the vines ensured good aeration, light penetration, bud fertility and colour intensity.

about the harvest: As an early ripener, the Pinotage was not subjected to summer heat waves and the moderate temperatures leading up to its late January harvest allowed for slow ripening and gradual sugar accumulation. The grapes were hand-harvested at 26,5° Balling, with tannins fully ripened and concentrated, intense flavours.

in the cellar : On delivery to the cellars, the grapes were given three days' cold maceration. Fermentation took place between 23° and 25° C, using a yeast strain normally used for Champagne, to compensate for the high sugars of the grapes. This was followed by a further five days' maceration on the skins. To ensure optimal extraction of colour and flavour, the cap was broken up and the juice pumped over. After racking, the skins were pressed, with the pressed juice returned to the free-run juice. Malolactic fermentation was induced in the tank. The wine spent 12 months in a combination of French and American mostly new small oak with 17% of the blend maturing in second-fill French and American wood. The use of American oak (36,5%) was to impart sweet, vanillin flavours. The wine was racked twice and then bottled in August 2001.

This is the largest volume wine in the Tukulu range with just over 2 000 cases produced.