

Tukulu Chardonnay 2001

Bottled in August 2001, the wine has a light and lively colour tinged with hues of green. Metshane says it shows a combination of peach and citrus flavours on the nose and palate with just the faintest trace of wood in evidence.

Metshane describes this Chardonnay as easy to drink and a good match with salad, chicken and cold meat dishes.

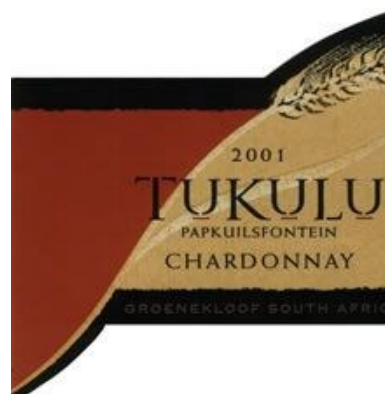
variety : Chardonnay | Chardonnay

winery : Earthbound Organic Wines - CLOSED

winemaker : Wellington Metshane

wine of origin : Coastal

analysis : alc : 14.1 % vol rs : 3.8 g/l pH : 3.37 ta : 6.0 g/l



in the vineyard : Tukulu's debut Chardonnay, is made from young, trellised vines just three years old and yielding less than 3 tons per ha.

about the harvest: The grapes were hand-harvested at 23,8° Balling on January 19, before the extreme heat of summer, allowing for slow and good concentration of flavours.

in the cellar : Eighty-five percent of the blend was cold fermented at 13°C in stainless steel tanks and the remaining 15% fermented between 26°C and 28°C in new Seguin-Moreau French oak, where it spent over six months on the lees to enhance its structure and flavour. Just 600 cases have been produced.