

Tukulu Pinotage 2001

International Wine & Spirit Competition (IWSC) 2004 - Gold

Winemaker Wellington Metshane describes this dark ruby wine with slight purple edges as full-bodied but smooth. It shows a combination of sweet licorice, red berry and citrus oil, aromas and flavours, while its soft tannins make it very approachable. Its fruit and wood flavours have melded well and its structure should allow it to age to advantage, gaining complexity with further maturation.

He suggests drinking it with game casseroles, red meat dishes, robust cheeses or chocolate.

variety : Pinotage | 100% Pinotage

winery : Earthbound Organic Wines - CLOSED

winemaker : Wellington Metshane

wine of origin : Coastal

analysis : alc : 14.6 % vol rs : 2.1 g/l pH : 3.3 ta : 5.8 g/l
wooded

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in the vineyard : The grapes for this wine come 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.

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.

about the harvest: The grapes were hand-harvested at 26,5Â° Balling, with tannins fully ripened and concentrated, intense flavours.

in the cellar : The grapes were fermented on the skins between 23Â° and 25Â° C until dry. To ensure optimal extraction of colour and flavour, the cap was broken by regularly pumping the wine over. After racking, the skins were pressed, and 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 (40%), American (45%) and Eastern European (15%) oak. The use of American oak was to impart sweet, vanillin flavours.

