

## Tukulu Chenin Blanc 2003

### International Wine Challenge 2004 - Bronze

Winemaker, Adian Fry, describes this wine as green in colour with yellow tinges fresh and delicate with melony flavours.

He recommends savouring it on its own or with lightly spiced or cream-based dishes.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Earthbound Organic Wines - CLOSED

**winemaker :** Adian Fry

**wine of origin :** Coastal

**analysis :** alc : 12.48 % vol   rs : 1.0 g/l   pH : 3.3   ta : 7.0 g/l

**type :** White

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**in the vineyard :** Papkuilsfontein's deep, red Tukulu soils have excellent water retention properties and ensure the dryland vines are not unduly water-stressed.

Despite its location, Papkuilsfontein enjoys relatively cool temperatures. It is situated just 25 kms from the sea and is cooled by maritime breezes, while a range of hillocks protects the vines from the sometimes damaging effects of the south-easter. In addition, the farm has an above-average rainfall for the West Coast.

The wine was made from bush vines ranging in age from 30 to 50 years and harvested at the beginning of February with ripe flavours and good fruit acids.

**about the harvest:** Yielding between 5 and 6 tons per ha, the grapes were hand-harvested at 22°C. Baling by mid February.

**in the cellar :** After overnight settling, the juice was fermented at 13°C over 16 days and the wine was filtered just before bottling.