

## Tukulu Pinotage 2002

Bronze - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2004 - Seal of Approval

Decanter Awards 2004 - Silver

Decanter Awards 2005 - Bronze

The Winemaker describes this bright ruby wine with slight purple edges as full-bodied but smooth. It shows a combination of rich plum and blackcurrant with earthy background on the nose. On palate it is elegant, medium-bodied, with pleasant varietal aromas and a long lingering aftertaste. 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 :** Adian Fry

**wine of origin :** Coastal

**analysis :** alc : 14.48 % vol   rs : 2.1 g/l   pH : 3.42   ta : 6.2 g/l

**type :** Red   wooded

Bronze - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2004 - Seal of Approval

Decanter Awards 2004 - Silver

Decanter Awards 2005 - Bronze

**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 grapes for this wine come from unirrigated bush vines, ranging in age from 8 to 31 years and yielding 6 tons per ha. Suckering of the vines ensured good aeration, light penetration, bud fertility and colour intensity.

**about the harvest:** The 2002 vintage will be remembered for the extreme weather conditions, record rainfall and extensive downy mildew losses that occurred throughout the wine growing area. Despite this the quality of the 2002 wines are very good with lots of varietal flavours. The grapes were hand-harvested at 26,5° Balling, with tannins fully ripened and concentrated, intense flavours.

**in the cellar :** The grapes were fermented on the skins between 23°C and 25°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.

