

## Tukulu Chenin Blanc 2004

Colour: Rich yellow.

Bouquet: A mouth-filling wine with melon flavours on the nose.

Taste: Ripe melon with a hint of muskiness.

The winemaker 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 : 13.69 % vol   rs : 1.90 g/l   pH : 3.41   ta : 6.68 g/l

**type :** White

**in the vineyard :** **Viticulturists: Hannes van Rensburg and Dricus Heyns**

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

Papkuilsfontein, situated just 25 kms from the sea, enjoys relatively cool temperatures. The vineyards are 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.

Grapes were sourced from vineyards in the Darling area. These bush vines grow in Tukulu were planted between 1990 and 1996.

**about the harvest:** Yielding seven tons per hectare, the grapes were harvested by hand at between 22,5° and 23,5° Balling during the end of January and early February.

**in the cellar :** They were then crushed and cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13° C. No skin contact was allowed and only the free-run juice was used, and left on the lees for just over two months. After fermentation the wine was matured in new-fill barrels (40%) for three months before bottling.

