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Tukulu celebrated its 10th anniversary in 2009 as one of South Africa's foremost empowerment labels. Deriving its name from the deep red Tukulu soils on Papkuilsfontein against Dassenberg in the wheat lands of Darling, Tukulu is a model of biodiversity and sustainable wine farming.

Papkuilsfontein's Tukulu soils have excellent water retention properties and ensure that the dryland vines are not unduly water-stressed. Situated a mere 25 kilometres from the sea, the farm enjoys relatively cool temperatures. Maritime breezes cool the vineyards while a range of hillocks protects the vines from the potentially damaging effects of the south-easter. In addition, the farm has an above average rainfall for the West Coast.

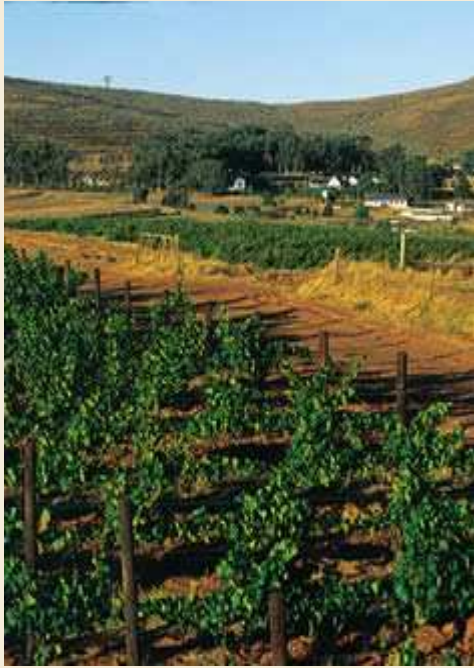


This impressive farm is owned jointly by Distell (49%), a consortium of black entrepreneurs (36%) and a community trust (15%), representing wine farm workers and members of the local Mamre community.

This commitment towards sustainability and economic self-sufficiency by allowing their farm workers and the surrounding community to become greater stakeholders, has earned Tukulu international Fairtrade certification.

As a member of the Biodiversity & Wine Initiative (BWI) since 2006, Tukulu is fully compliant with the Integrated Production of Wine (IPW) guidelines, the wine industry's handbook for environmental sustainable farming practices.

Of the 976ha farm about 378ha are planted under bush vines including 18,75ha of organically certified dryland vines vinified under organic conditions since 2001. A further 151,36ha are currently classified as "organic in conversion" and are due to be certified fully organic later this year. Water is conserved and weeds controlled by planting cover crops between the vineyard rows. A policy of integrated pest management is practiced throughout the farm and many areas of the property remain uncultivated in a bid to preserve the abundant biodiversity present here.



About 150ha of pristine natural vegetation is set aside for conservation including a large area of Swartland Granite Renosterveld (rhino fields) a unique and critically endangered type of vegetation. All alien vegetation, comprising mainly Port Jackson, has already been cleared from the wetland areas and the winemaking team under the guidance of Papkuilsfontein Farm Manager, Hennie van der Westhuizen, is committed to the ongoing removal of aliens.

The natural areas conserved on this farm stretch from the mountain foothills to lower drainage lines thereby creating corridors and wetlands between the vineyards encouraging the natural movement of species across the landscape, whilst simultaneously preventing erosion.

A rich diversity of fauna is found on the farm including caracal, jackal, grysbok, duiker, ostrich and porcupine. Bird life is plentiful with guinea fowl, pheasants, eagles, Egyptian geese, spur-winged geese and a wide variety of smaller bird species.

Cultivars planted on Papkuilsfontein include Cabernet Franc, Cabernet Sauvignon, Chardonnay, Chenin blanc, Mourvèdre, Nouvelle, Pinot noir, Pinotage, Sangiovese, Sauvignon blanc, Shiraz, Tannat, Verdelho and Viognier.

According to winemaker Samuel Viljoen the winemaking team's main objective is to create wines that not only show their origin and terroir but also tell the story of the people involved in making this venture a success. Tukulu, acclaimed for its Pinotage, has shown its prowess over the years clinching various top notch accolades at leading local and international wine competitions.

AWARDS

Neethlingshof wins with maiden Malbec



Neethlingshof's debut 2008 Malbec, that caused something of a sensation when it was launched in 2009, is now wowing international palates.

Making the coveted Pendock's Pick selection in the *Sunday Times*, where the wine was described as "destined to become Neethlingshof's calling card" with "expressive black plum fruit with rosemary and layers of spice", the wine won a silver medal in the International Malbec Competition. The only South African medallist on the show, it was one of just 23 worldwide to win silver.

Hill&Dale excels in India

Hill&Dale has shown its mettle at the 2009 Sommelier India Wine Competition (SIWC) held in Mumbai by bringing back home two of the only 16 medals awarded to South African wines.

The Hill&Dale Sauvignon Blanc 2009 clinched a Silver medal, whilst the Hill&Dale Cabernet Sauvignon Shiraz 2006 was awarded a Bronze.

Over 400 international and Indian wines were adjudicated by a prestigious panel of wine experts under chairmanship of Steven Spurrier.

The Sommelier India Wine Competition is the first Indian competition for wines produced in India as well as international wines available for consumption in India.



Gold hat trick for Allesverloren in Sweden

Allsverloren Fine Old Vintage has done it again with yet another Gold medal in Sweden. This is the third time in the last four years that this popular fortified wine, made of classic port varietals grown in the Swartland, won the Gold Medal as the Best Value for Money Fortified wine in the 2009 "All tom Vin" wine competition in Sweden.

NEWS FROM THE FARMS

Trattoria Luigi selects Flat Roof Manor Pinot Grigio for its Italian fare

Trattoria Luigi situated in Hout Bay, is well-loved by regular patrons for its authentic Italian cuisine and warm atmosphere. Owner Tony Swart chose the Flat Roof Manor Pinot Grigio to serve with the restaurant's signature dish, Capelli d'angelo al salmone, a dish of angel hair pasta served with smoked salmon, tomato, chopped onion and a hint of chilli finished with a touch of cream.

"I selected this specific wine not only because this twosome sounds great together, but moreover because the refreshing crispy fruitiness of the Pinot Grigio perfectly complements the crispy freshness of the smoked salmon. Enjoy this delectable pair with the ambiance of Napoli and you'll literally feel as if you were in Italy," he said.



Stellenzicht winemaker Guy Webber takes on the Butcher Boys

Stellenzicht winemaker Guy Webber wowed guests at the popular Butcher Boys restaurants in Hillcrest, Pietermaritzburg and Umhlanga with some of his finest wines paired with their signature dishes.



For the starter of grilled Calamari Limone, Guy chose Stellenzicht Chardonnay, whilst the main course, a fillet topped with fresh avocado and a mild honey Dijon mustard sauce was served with his famed Stellenzicht Shiraz. Either the steaks were too big or the Shiraz was too good, but everyone seemed to enjoy more than just one glass of this tremendous wine for which Guy enjoys considerable acclaim. In an unusual twist, Guy paired the Malva pudding with Stellenzicht Pinotage, his all time favourite varietal. It certainly produced a wow factor as the two complemented each other perfectly.

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