



SPRINGFONTEIN

ULUMBAZA WHITE OF SPRINGFONTEIN

2019



APPELLATION

Springfontein Rim



AREA

RSA, Stanford, Western Cape



GRAPE VARIETIES

51 % Sauvignon Blanc
34 % Semillon
11 % Pinotage
4 % Chardonnay



ALCOHOL LEVEL

12,0 %



WINE STORAGE

10-15 °C



SERVING TEMP.

14 °C



AGEING POTENTIAL

10 years



PRODUCTION

3.400 bottles

STORY

From the cool Walker Bay limestone rim of the historic homestead Springfontein and its unique terroir, we took what nature offered us. We encouraged our vines to transform into the berries, what soil, sun, moon and stars whispered to their roots and leaves.

RANGE

Ulumbaza Estate Wine: Our bottlings of the “Ulumbaza” family aim in the same sensory direction as the “Terroir Selection”, only that these are cuvées. The special thing about them is that they all contain Pinotage. This is true for the Ulumbaza Red anyway, but also for the Ulumbaza Pink, a rosé that we do not create as saignée, so not as a by-product of red wine production, but as an independently macerated wine, usually with Merlot as a partner.

WINEMAKING

All four cultivars were vinified separately in either stainless steel or egg-shaped special tanks. Sauvignon Blanc, Semillon and Chardonnay grapes were harvested by hand in the early morning and stored in a cold room overnight. The grapes were hand sorted before being destemmed, and partially crushed to gently extract the juice. The pressed juice was clarified for 48 hours before going into fermentation with indigenous yeast species. Pinotage grapes were harvested by hand and pressed as whole bunches immediately to reduce the color extraction from the skins. After pressing, the juice was oxidized by splashing until completely brown to remove any pink color pigments present. The browning in the juice drops out during fermentation. After fermentation, all four cultivars were kept separate on fine lees for 8 months and then blended, followed by stabilization and clarification. The wine was bottled unfiltered.

TASTING NOTES

A complex aromatic wine with a refreshing palate expressing citrus, melon, tropical, grassy and floral notes with a long mineral finish.





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TECHNICAL DATA



Alcohol:	12,0 %
Residual Sugar:	1,6 g/l
pH:	3,5
Total Acidity:	5,2 g/l
Total Extract:	19,4 g/l

Terroir:	Cool-climate, 5 km from the Atlantic Ocean, Indigenous Fynbos-Vegetation
Soil:	High Alkaline Maritime Limestone
Vines planted:	2003
Clones & Cultivar:	SB316D Sauvignon Blanc GD315A Semillon PI48A Pinotage CY3 Chardonnay
Average Yield:	23 hl/ha average
Rootstock:	Richter 99 / Ramsey
Harvest:	Hand-picked grapes, Hand-sorted
Harvest Date:	08.02.2019 Sauvignon Blanc 05.02.2019 Semillon 11.02.2019 Pinotage 07.02.2020 Chardonnay
Yeast:	Indigenous Wild Springfontein Species
Fermentation:	Slow fermentation in egg-shaped vats and small stainless-steel tanks
Maturation:	On fine yeast lees for 14 months
Bottling Date:	09.02.2021
Dry Good:	Burgundy Shape, 450g, Screw Cap, Carton of 6
Others:	Certified Organic, Fully Vegan & Unfiltered

