



SPRINGFONTEIN

## ULUMBAZA RED OF SPRINGFONTEIN

2020



### APPELLATION

Springfontein Rim



### AREA

RSA, Stanford, Western Cape



### GRAPE VARIETIES

42% Shiraz  
28% Merlot  
19% Cabernet Sauv.  
11 % Pinotage



### ALCOHOL LEVEL

13,0 %



### WINE STORAGE

10-15 °C



### SERVING TEMP.

17-18 °C



### AGEING POTENTIAL

10 years



### PRODUCTION

6.220 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

The four different varietals were vinified and matured separately and then blended a few weeks before bottling. Maceration on skins for 16 days, on average, in 1.000-liter open fermenters with regular punch downs by hand to extract the aroma, color, and tannins. Each variety was handled in the best way possible to express the varietal and the terroir character. Malolactic fermentation was done in barriques and then matured for 20 months in third-fill French oak barriques.

### TASTING NOTES

Red fruits and berries on the nose with hints of wild herbs and savory notes. On the palate, the wine has a medium body with well structured, and well-rounded tannins, finishing off with a touch of earthy and spicy notes.





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### TECHNICAL DATA



<b>Alcohol:</b>	13,0 %
<b>Residual Sugar:</b>	2,4 g/l
<b>pH:</b>	3,58
<b>Total Acidity:</b>	6,0 g/l
<b>Total Extract:</b>	31,0 g/l

**Terroir:** Cool-climate, 5 km from the Atlantic Ocean, Indigenous Fynbos-Vegetation

**Soil:** High Alkaline Maritime Limestone

**Vines planted:** 2006, 2015

**Clones & Cultivar:** MO343A Merlot  
CS18A + CS46CXH Cabernet Sauvignon  
SH21A Shiraz  
PI48A Pinotage

**Average Yield:** 35 hl/ha

**Rootstock:** Richter 99 / Ramsey / Ruggeri 140

**Harvest:** Hand-picked grapes, Hand-sorted

**Harvest Date:** 27.02.2020 Merlot  
24.02.2020 Shiraz  
24.03.2020 Cabernet Sauvignon  
14.02.2020 Pinotage

**Yeast:** Indigenous Wild Springfontein Species

**Fermentation:** Maceration on skins for 16 days, on average, in 1.000-liter open fermenters with regular punch downs by hand

**Maturation:** 20 months in third-fill French oak barriques

**Bottling Date:** 09.02.2022

**Dry Good:** Burgundy Shape, 450g, Screw Cap, Carton of 6

**Others:** Certified Organic, Fully Vegan & Unfiltered

