



SPRINGFONTEIN

ULUMBAZA PINK OF SPRINGFONTEIN

2022



APPELLATION

Springfontein Rim



AREA

RSA, Stanford, Western Cape



GRAPE VARIETIES

48 % Merlot
47 % Pinotage
5 % Chenel



ALCOHOL LEVEL

13,5 %



WINE STORAGE

10-15 °C



SERVING TEMP.

14 °C



AGEING POTENTIAL

10 years



PRODUCTION

1590 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 three cultivars were vinified separately and then blended afterwards. Merlot was fermented in stainless steel and the Chenel & Pinotage in egg-shaped fermenters. Grapes were harvested by hand and destemmed before crushing. After six hours skin contact the grapes were pressed and the juice clarified over 48 hours. Fermentation was completed in stainless steel tanks and the wine kept on fine lees for 8 months before blending.

TASTING NOTES

A refreshing wine with generous strawberry and cherry flavours on the palate and a pleasant dry finish.





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TECHNICAL DATA



Alcohol:	13,5 %
Residual Sugar:	1,9 g/l
pH:	3,83
Total Acidity:	4,8 g/l
Total Extract:	23 g/l

Terroir:	Cool-climate, 5 km from the Atlantic Ocean, Indigenous Fynbos-Vegetation
Soil:	High Alkaline Maritime Limestone
Vines planted:	2003
Clones & Cultivar:	ME343A Merlot PI48A Pinotage CH35A Chenel
Average Yield:	29 hl/ha average
Rootstock:	Richter 99
Harvest:	Hand-picked grapes, Hand-sorted
Harvest Date:	09.03.2022 Merlot 28.03.2022 Pinotage 04.03.2022 Chenel
Yeast:	Indigenous Wild Springfontein Species
Fermentation:	Slow fermentation in egg-shaped vats
Maturation:	On fine yeast lees for 8 months before blending
Bottling Date:	15.02.2024
Dry Good:	Burgundy Shape, 450g, Screw Cap, Carton of 6
Others:	Certified Organic, Fully Vegan & Unfiltered

