











SPRINGFONTEIN

# ULUMBAZA RED OF SPRINGFONTEIN

# 2021



 <b>APPELLATION</b> Springfontein Rim	 <b>AREA</b> RSA, Stanford, Western Cape
 <b>GRAPE VARIETIES</b> 69 % Pinotage 27 % Merlot 4 % Chenel	 <b>ALCOHOL LEVEL</b> 13,5 %
 <b>WINE STORAGE</b> 10-15 °C	 <b>SERVING TEMP.</b> 17-18 °C
 <b>AGEING POTENTIAL</b> 10 years	 <b>PRODUCTION</b> 1.066 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 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 second- and 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>	13,5 %
<b>Residual Sugar:</b>	2.9 g/l
<b>pH:</b>	4
<b>Total Acidity:</b>	5.6 g/l
<b>Total Extract:</b>	29.9 g/l

<b>Terroir:</b>	Cool-climate, 5 km from the Atlantic Ocean, Indigenous Fynbos-Vegetation
<b>Soil:</b>	High Alkaline Maritime Limestone
<b>Vines planted:</b>	2006, 2015
<b>Clones &amp; Cultivar:</b>	PI48A Pinotage MO343A Merlot CS20C Chenel
<b>Average Yield:</b>	21 hl/ha
<b>Rootstock:</b>	Richter 99 / Ramsey /Ruggeri 99
<b>Harvest:</b>	Hand-picked grapes, Hand-sorted
<b>Harvest Date:</b>	28.02.2021 Pinotage 23.03.2021 Merlot 05.03.2021 Chenel
<b>Yeast:</b>	Indigenous Wild Springfontein Species
<b>Fermentation:</b>	Maceration on skins for 16 days, on average, in 1.000-liter open fermenters with regular punch downs by hand
<b>Maturation:</b>	20 months in second -and third-fill French oak barriques
<b>Bottling Date:</b>	24.07.2023
<b>Dry Good:</b>	Burgundy Shape, 450g, Screw Cap, Carton of 6
<b>Others:</b>	Certified Organic, Fully Vegan & Unfiltered

