











SPRINGFONTEIN

# ULUMBAZA WHITE OF SPRINGFONTEIN

# 2021



 <b>APPELLATION</b> Springfontein Rim	 <b>AREA</b> RSA, Stanford, Western Cape
 <b>GRAPE VARIETIES</b> 39 % Sauvignon Blanc 32 % Chenel 29 % Pinotage	 <b>ALCOHOL LEVEL</b> 13,0 %
 <b>WINE STORAGE</b> 10-15 °C	 <b>SERVING TEMP.</b> 14 °C
 <b>AGEING POTENTIAL</b> 10 years	 <b>PRODUCTION</b> 1.944 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 grapes were vinified separately. They were hand-harvested in the early morning and held overnight in a cold room at 7 °C. The following morning, the grapes were hand-sorted, destemmed, and partially crushed to allow gentle juice extraction. The juice was pressed and clarified for 48 hours before alcoholic fermentation commenced using indigenous yeast. Pinotage grapes were pressed as whole bunches immediately to limit colour extraction from the skins. After pressing, the juice was deliberately oxidised by splashing until complete browning occurred, allowing the removal of pink colour pigments. These oxidised compounds precipitated naturally during fermentation. After completion of fermentation, all three cultivars were matured separately on fine lees for 10 months. The wines were then blended, stabilised, and clarified, and bottled without filtration.

## 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



<b>Alcohol:</b>	13,0 %
<b>Residual Sugar:</b>	3,3 g/l
<b>pH:</b>	3,6
<b>Total Acidity:</b>	5.3 g/l
<b>Total Extract:</b>	20.8 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>	2003, 2017, 2006
<b>Clones &amp; Cultivar:</b>	SB316D Sauvignon Blanc CS20C Chenel PI48A Pinotage
<b>Average Yield:</b>	14.3 hl/ha average
<b>Rootstock:</b>	Richter 99 / Ramsey
<b>Harvest:</b>	Hand-picked grapes, Hand-sorted
<b>Harvest Date:</b>	15.03.2021 Sauvignon Blanc 12.03.2021 Chenel 02.03.2021 Pinotage
<b>Yeast:</b>	Indigenous Wild Springfontein Species
<b>Fermentation:</b>	Slow fermentation in egg-shaped vats and small stainless-steel tanks
<b>Maturation:</b>	10 months in 30 % 3 <sup>rd</sup> fill, 40 % Stainless steel tank and 30 % egg-shaped fermenters
<b>Bottling Date:</b>	22.02.2023
<b>Dry Good:</b>	Burgundy Shape, 450g, Screw Cap, Carton of 6
<b>Others:</b>	Certified Organic, Fully Vegan & Unfiltered

