











SPRINGFONTEIN

2023

ULUMBAZA PINK OF SPRINGFONTEIN



 APPELLATION Springfontein Rim	 AREA RSA, Stanford, Western Cape
 GRAPE VARIETIES 61 % Pinotage 20 % Merlot 19 % Chenel	 ALCOHOL LEVEL 13,5 %
 WINE STORAGE 10-15 °C	 SERVING TEMP. 14 °C
 AGEING POTENTIAL 10 years	 PRODUCTION 1243 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:	2,4 g/l
pH:	3,9
Total Acidity:	4,7 g/l
Total Extract:	22.9 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: 17 hl/ha average

Rootstock: Richter 99

Harvest: Hand-picked grapes, Hand-sorted

Harvest Date: 13.02.2023 Pinotage
16.03.2023 Merlot
01.03.2023 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

