



SPRINGFONTEIN WINE ESTATE

ULUMBAZA

# ULUMBAZA Red



## 2019 WINE PROFILE

### AREA

Stanford, Western Cape, South Africa

### GRAPE VARIETIES

38 % Merlot, 31 % Cabernet Sauv., 20 % Shiraz, 11 % Pinotage

### PRODUCTION

8.061 bottles

### SERVING TEMP.

16-18 °C

### APPELLATION

W.O. Springfontein Rim

### ALCOHOL LEVEL

13,0 %

### AGEING POTENTIAL

10 years

### RECOMMENDED STORAGE

Cool, dark and temperature-stable

### TERROIR

Cool coastal climate, 5 km from the Atlantic Ocean, indigenous fynbos vegetation.

### SOIL

Highly alkaline limestone of marine sedimentary origin.

### 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 Wines are distinctive estate cuvées that follow the same philosophy of freshness, balance and site expression as the Terroir Selection range. Pinotage is a defining element of the Ulumbaza family, complemented by other varieties according to the character of each vintage.

### VINTAGE

2019: A cool, dry growing season with moderate temperatures allowed for slow and even ripening, resulting in wines of excellent concentration, freshness and structure. The vintage produced expressive wines with ripe fruit, balanced acidity and well-defined tannins.

### TASTING NOTES

An expressive nose reveals ripe blackberries, dark cherries and plums, complemented by savoury herbs, subtle spice and hints of earthy complexity. The palate is medium- to full-bodied, with generous dark fruit, fine-grained tannins and well-integrated oak. Fresh acidity provides balance, while a savoury, spicy finish adds depth and length.

### FOOD PAIRING

Suited to grilled lamb chops, hearty stews, roasted vegetables or a well-aged Cheddar.

### ATTRIBUTES

Certified organic (Ecocert), vegan, low-intervention, unfiltered (natural sediment may occur), minimal sulphites.





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## 2019 TECHNICAL DATA

### pH

3,4

### TOTAL EXTRACT

29,3 g/l

### RESIDUAL SUGAR

3,2 g/l

### TOTAL ACIDITY

6,3 g/l

### VINES PLANTED

2006, 2015

### CLONE & CULTIVAR

MO343A Merlot, CS18A + CS46CXH Cabernet Sauvignon, SH21A Shiraz, PI48A Pinotage

### HARVEST DATE

27.02.2019 Merlot, 25.02.2019 Shiraz, 18.03.2019 Cabernet Sauvignon, 12.02.2019 Pinotage

### AVG. YIELD

38 hl/ha

### ROOTSTOCK

Richter 99 / Ramsey / Ruggeri 140

### BOTTLING DATE

09.02.2021

### VINIFICATION

*The four varietals were vinified and matured separately before being blended a few weeks prior to bottling. Fermentation took place on the skins for an average of 16 days in 1,000-litre open fermenters, with regular manual punch-downs to gently extract colour, aroma and tannins. Each variety was handled separately to best express its varietal character and the distinctive Springfontein terroir. Malolactic fermentation took place in barriques, followed by 20 months of maturation in 70% second-fill and 30% third-fill French oak barriques.*

### YEAST

*Spontaneous fermentation with wild and indigenous Springfontein yeasts, originating from native limestone fynbos.*

### DRY GOODS

*Burgundy Shape, 450g, Screw Cap, Carton of 6*

### LOT NO.

LO 1910

### A-CODE

A 1096

### TRACEABILITY

*Each bottle carries an importer sticker with the importer's contact details; each bottle carries a QR code for full traceability.*

### PACKAGING / RECYCLABILITY

*Glass bottle and cardboard carton are fully recyclable.*

### DECLARATION OF CONFORMITY

*The relevant Declaration of Conformity (DoC) and supporting compliance documentation are available on request.*

