



ULUMBAZA

ULUMBAZA Red



2020 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

42% Shiraz, 28% Merlot, 19% Cabernet Sauv., 11 % Pinotage

PRODUCTION

6.220 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

2020: A mild growing season, with no major heat extremes, allowed for even and complete ripening. The wines combine ripe fruit and concentration with freshness and well-defined structure.

TASTING NOTES

Red berries and ripe cherries lead to a savoury, gently herbal nose with subtle spice. The palate is medium-bodied and fresh, with well-rounded, finely structured tannins and a balanced texture. Earthy and spicy notes emerge towards the finish, adding depth and complexity.

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.





SPRINGFONTEIN WINE ESTATE

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2020 TECHNICAL DATA

pH

3,58

TOTAL EXTRACT

31,0 g/l

RESIDUAL SUGAR

2,4 g/l

TOTAL ACIDITY

6,0 g/l

VINES PLANTED

2006, 2015

AVG. YIELD

35 hl/ha

CLONE & CULTIVAR

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

ROOTSTOCK

Richter 99 / Ramsey / Ruggeri 140

HARVEST DATE

27.02.2020 Merlot, 24.02.2020 Shiraz, 24.03.2020 Cabernet Sauvignon, 14.02.2020 Pinotage

BOTTLING DATE

09.02.2022

VINIFICATION

The four 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 third-fill French oak barriques. Fermentation: Maceration on skins for 16 days, on average, in 1,000-liter open fermenters with regular punch downs by hand. Maturation: 20 months in 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 2015

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.

