



SPRINGFONTEIN WINE ESTATE

ULUMBAZA

ULUMBAZA White



2020 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

42 % Sauvignon Blanc, 32 % Semillon, 16 % Chardonnay, 10 % Pinotage

PRODUCTION

4.719 bottles

SERVING TEMP.

10-12 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

12,0 %

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 Springfontein homestead and its unique terroir, we take what nature offers us. We encourage our vines to transform into berries what the soil, sun, moon and stars have 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 wines. 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

An expressive and complex nose combines citrus, melon and tropical fruit with fresh herbal and floral notes. The palate is lively and refreshing, with layers of ripe fruit, subtle savouriness and fine mineral character. A long, clean finish brings together freshness, texture and balance.

FOOD PAIRING

Pairs beautifully with grilled prawns, fresh oysters and citrus-dressed seafood salads, as well as grilled fish, light poultry and fresh Mediterranean dishes.

ATTRIBUTES

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





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2020 TECHNICAL DATA

pH

3,4

TOTAL EXTRACT

19,4 g/l

RESIDUAL SUGAR

3,0 g/l

TOTAL ACIDITY

5,5 g/l

VINES PLANTED

2003

CLONE & CULTIVAR

SB316D Sauvignon Blanc, GD315A Semillon, CY3 Chardonnay, PI48A Pinotage

HARVEST DATE

05.02.2020 Sauvignon Blanc / 08.02.2020 Chardonnay /
10.02.2020 Semillon / 12.02.2020 Pinotage

AVG. YIELD

25 hl/ha average

ROOTSTOCK

Richter 99 / Ramsey

BOTTLING DATE

12.11.2021

VINIFICATION

All four cultivars were vinified separately in stainless steel or egg-shaped tanks. Grapes were hand-harvested and stored in a cold room overnight, then hand-sorted, destemmed and gently pressed. The pressed juice was clarified for 48 hours before spontaneous fermentation in egg-shaped vats and small stainless-steel tanks. The wines were matured for 20 months in 70% second-fill and 30% third-fill barriques before blending.

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 2009

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.

BARCODES

6009888690123 (bottle) | 6009888690130 (box)

