



ULUMBAZA

ULUMBAZA Red



2021 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

69 % Pinotage, 27 % Merlot, 4 % Chenel

PRODUCTION

1.066 bottles

SERVING TEMP.

16-18 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

13,5 %

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 and Chenel are a defining element of the Ulumbaza family, complemented by other varieties according to the character of each vintage.

VINTAGE

2021: A cool, slow-growing season with excellent winter rainfall resulted in extended hang time and gradual ripening. The vintage produced wines of remarkable freshness, depth and structure, with excellent ageing potential.

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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2021 TECHNICAL DATA

pH

4

TOTAL EXTRACT

29,9 g/l

RESIDUAL SUGAR

2,9 g/l

TOTAL ACIDITY

5,6 g/l

VINES PLANTED

2006, 2015

CLONE & CULTIVAR

PI48A Pinotage, MO343A Merlot, CS20C Chenel

HARVEST DATE

28,02,2021 Pinotage / 23,03,2021 Merlot / 05,03,2021 Chenel

AVG. YIELD

21 hl/ha

ROOTSTOCK

Richter 99 / Ramsey / Ruggeri 99

BOTTLING DATE

24,07,2023

VINIFICATION

Maceration for 16 days in 1,000 L open fermenters. Maturation: 20 months in second- and third-fill French oak.

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 2114

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

6009804152025 (bottle) / 6009804152056 (box)

