



ULUMBAZA

ULUMBAZA White



2021 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

39 % Sauvignon Blanc, 32 % Chenel, 29 % Pinotage

PRODUCTION

1.944 bottles

SERVING TEMP.

10-12 °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 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 range. Pinotage and Chenel are the defining elements of the Ulumbaza family, complemented by other varieties according to the character of each vintage.

VINTAGE

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

pH 3,6	RESIDUAL SUGAR 3,3 g/l
TOTAL EXTRACT 20,8 g/l	TOTAL ACIDITY 5,3 g/l
VINES PLANTED 2003, 2017, 2006	AVG. YIELD 14,3 hl/ha average
CLONE & CULTIVAR SB316D SauvBlanc, CS20C Chenel, PI48A Pinotage	ROOTSTOCK Richter 99 / Ramsey
HARVEST DATE 15.03.2021 Sauvignon Blanc / 12.03.2021 Chenel / 02.03.2021 Pinotage	BOTTLING DATE 22.02.2023
VINIFICATION <i>Fermentation in egg-shaped vats and small stainless-steel tanks. Maturation: 10 months (30% third-fill barriques, 40% stainless steel, 30% egg-shaped vessels).</i>	
YEAST <i>Spontaneous fermentation with wild and indigenous Springfontein yeasts, originating from native limestone fynbos.</i>	

DRY GOODS
Burgundy Shape, 450g, Screw Cap, Carton of 6

LOT NO. LO 2113	A-CODE A 1096
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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
6009804152001 (bottle) | 6009804152070 (box)

