



ULUMBAZA Pink

2022 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

48 % Merlot, 47 % Pinotage, 5 % Chenel

PRODUCTION

1.590 bottles

SERVING TEMP.

10-12 °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 is a defining element of the Ulumbaza family. The Ulumbaza Pink is made as an independently macerated rosé rather than as a saignée, allowing the wine to develop its own character and expression.

VINTAGE

2022: A cold, wet winter and a predominantly cool growing season provided ideal conditions for slow ripening, before a short spell of intense heat accelerated the final stages. The result is concentrated, structured wines with vibrant freshness. Walker Bay enjoyed an especially strong vintage.

TASTING NOTES

Fresh strawberry and cherry aromas lead to a vibrant, juicy palate with delicate fruit and subtle savoury nuances. Bright natural acidity keeps the wine refreshing, while a clean, dry finish adds balance and length.

FOOD PAIRING

A versatile match for charcuterie boards, spicy Asian dishes, or a fresh summer salad.

ATTRIBUTES

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





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2022 TECHNICAL DATA

pH
3,83

TOTAL EXTRACT
23 g/l

RESIDUAL SUGAR
1,9 g/l

TOTAL ACIDITY
4,8 g/l

VINES PLANTED
2003

CLONE & CULTIVAR
ME343A Merlot, PI48A Pinotage, CH35A Chenel

HARVEST DATE
09.03.2022 Merlot / 28.03.2022 Pinotage / 04.03.2022 Chenel

VINIFICATION

Fermentation: Slow fermentation in egg-shaped vats. Maturation: On fine yeast lees for 8 months before blending.

YEAST

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

AVG. YIELD
29 hl/ha average

ROOTSTOCK
Richter 99

BOTTLING DATE
15.02.2024

DRY GOODS

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

LOT NO.
LO 2209

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.

