



2022 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

57 % Pinotage, 33 % Merlot, 10 % Chenel

PRODUCTION

9.117 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

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

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

ULUMBAZA

ULUMABAZA Red



2022 TECHNICAL DATA

pH

3,86

TOTAL EXTRACT

30,5 g/l

RESIDUAL SUGAR

1,5 g/l

TOTAL ACIDITY

5,4 g/l

VINES PLANTED

2006, 2015

AVG. YIELD

35 hl/ha

CLONE & CULTIVAR

PI48A Pinotage, MO343A Merlot, CS20C Chenel

ROOTSTOCK

Richter 99 / Ramsey / Ruggeri 99

HARVEST DATE

13.02.2022 – 23.03.2022

BOTTLING DATE

11.12.2023

VINIFICATION

Macerated for 16 days in 1,000 L open fermenters. The wine was then matured for 16 months in 82% third-fill French oak barriques and 18% stainless steel.

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 2219

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

[bottle barcode] (bottle) | [box barcode] (box)

