



ULUMBAZA

ULUMABAZA White



2022 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

37 % Sauvignon Blanc, 31,5 % Chenel, 31,5 % Pinotage

PRODUCTION

1.210 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

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

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.





SPRINGFONTEIN WINE ESTATE

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2022 TECHNICAL DATA

pH

3,73

TOTAL EXTRACT

22,9 g/l

RESIDUAL SUGAR

4,0 g/l

TOTAL ACIDITY

4,0 g/l

VINES PLANTED

2003, 2017, 2006

CLONE & CULTIVAR

SB316D SauvBlanc, CS20C Chenel, PI48A Pinotage

HARVEST DATE

21.02.2022 SauvBlanc / 04.03.2022 Chenel / 02.03.2022

Pinotage

AVG. YIELD

13,95 hl/ha average

ROOTSTOCK

Richter 99 / Ramsey

BOTTLING DATE

22.02.2023

VINIFICATION

Fermentation took place in egg-shaped vats, French oak barriques and small stainless-steel tanks. The wine was matured for 10 months in 60% first-fill barriques, 15% second-fill barriques and 25% 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 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.

BARCODES

6009804152018 (bottle) | 6009804152063 (box)

