



SPRINGFONTEIN

Vintage

2018

ULUMBAZA RED OF SPRINGFONTEIN



APPELLATION

Springfontein Rim



AREA

RSA, Stanford, Overberg,
Western Cape



GRAPE VARIETIES

42% Merlot, 20% Shiraz,
19% Pinotage, 19%
Cabernet Sauvignon



ALCOHOL LEVEL

13,5%



SERVING TEMP.

17-18 °C



WINE STORAGE

10-15 °C



AGEING POTENTIAL

10 years



PRODUCTION

8.747 bottles

WINE DESCRIPTION:

Range: Ulumbaza Estate Wine

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.

TASTING NOTES:

Red fruits and berries on the nose with hints of wild herbs and savory notes. On the palate, the wine has a medium body with well structured, and well-rounded tannins, finishing off with a touch of earthy and spicy notes.

VITICULTURE:

Terroir: Walker Bay Limestone ridges by the Atlantic Ocean
Ages of vines: 12 years
Average yield: 35,3 hl/ha
Trellis system: 5 Wire, Vertical Shoot Positioning, double lengthened (Perold system)
Harvest: Hand-picked grapes

VINIFICATION:

Fermentation: Maceration on skins for 16 days on average in 1,000-liter open fermenters with regular punch downs by hand
Yeast: Indigenous wild Springfontein species
Ecological Status: Unfiltered & Vegan
Maturation: 26 months in 55% 2nd-fill and 45% 3rd-fill barriques



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TECHNICAL DATA:

Cultivar & Clones:	Shiraz SH21A / Pinotage PI48A / Cabernet Sauvignon CS18A+46+CxH
Soil:	High Alkaline Maritime Limestone
Rootstock:	Richter 99 / Ramsey / Ruggeri 40
Vines planted:	2006, 2015
Harvest Date:	Merlot 14.03.2018 / Shiraz 22.03.2018 / Pinotage
Average Yield:	35,3 hl/ha
Fermentation:	Maceration on skins for 16 days on average in 1,000-liter open fermenters with regular punch downs by hand, and
Bottling Date:	09.02.2021
Cellar Master:	Tariro Masayiti

Alcohol	13,5%
Residual Sugar	3,2 g/l
pH	3,38
Total Acidity	5,7 g/l
Total Extract	29,3 g/l



WINEMAKING:

The four different varieties were vinified and matured separately and then blended a few weeks before bottling. Fermentation on the skins was done in 1,000-liter open vats with regular manual punch downs to extract the aroma, color, and tannins. Each variety was handled in the best way possible to express the varietal and the terroir character. Malolactic fermentation was done in barriques and then matured for 20 months in 2nd fill and 3rd fill barriques.

RANGE DESCRIPTION:

Our bottlings of the “Ulumbaza” family aim in the same sensory direction as the “Terroir Selection”, only that these are cuvées. The special thing about them is that they all contain Pinotage. This is true for the Ulumbaza Red anyway, but also for the Ulumbaza Pink, a rosé that we do not create as saignée, so not as a by-product of red wine production, but as an independently macerated wine, usually with Merlot as a partner.