



SPRINGFONTEIN

Vintage

ULUMBAZA PINK OF SPRINGFONTEIN

2019



APPELLATION

Springfontein Rim



AREA

RSA, Stanford, Overberg, Western Cape



GRAPE VARIETIES

43% Pinotage, 57% Merlot



ALCOHOL LEVEL

13,5%



SERVING TEMP.

14 °C



WINE STORAGE

10-15 °C



AGEING POTENTIAL

10 years



PRODUCTION

434 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:

A refreshing wine with generous strawberry and cherry flavors on the palate and a pleasant dry finish.

VITICULTURE:

- Terroir:** Walker Bay Limestone ridges by the Atlantic Ocean
Ages of vines: 16-17 years
Average yield: 23,9 hl/ha
Trellis system: 5 Wire, Vertical Shoot Positioning, double lengthened (Perold system)
Harvest: Hand-picked grapes

VINIFICATION:

- Fermentation:** Slow fermentation in egg-shaped vats
Yeast: Indigenous wild Springfontein species
Ecological Status: Unfiltered & Vegan
Maturation: On fine yeast lees for 12 months



SPRINGFONTEIN

2019 ULUMBAZA PINK OF SPRINGFONTEIN

TECHNICAL DATA:

Cultivar & Clones:	Pinotage PI48A / Merlot ME343A
Soil:	High Alkaline Maritime Limestone
Rootstock:	Richter 99 / Ramsey
Vines planted:	2003
Harvest Date:	Pinotage 06.02.2018, Merlot 14.02.2018
Average Yield:	23,9 hl/ha
Fermentation:	Slow fermentation in egg-shaped vats
Bottling Date:	14.12.2020
Cellar Master:	Tariro Masayiti

Alcohol	13,5%
Residual Sugar	1,7 g/l
pH	3,52
Total Acid	5,7 g/l
Total Extract	22,5 g/l



WINEMAKING:

The two cultivars were vinified separately and then blended afterwards. Merlot was fermented in stainless steel and the Pinotage in egg-shaped tanks. Grapes were harvested by hand and destemmed before crushing. After six hours skin contact the grapes were pressed and the juice clarified over 48 hours. Fermentation was completed in stainless steel tanks and the wine kept on fine lees for 16 months before blending.

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.