











SPRINGFONTEIN

# ULUMBAZA RED OF SPRINGFONTEIN

# 2019



 <b>APPELLATION</b> Springfontein Rim	 <b>AREA</b> RSA, Stanford, Western Cape
 <b>GRAPE VARIETIES</b> 38 % Merlot 31 % Cabernet Sauv. 20 % Shiraz 11 % Pinotage	 <b>ALCOHOL LEVEL</b> 13,0 %
 <b>WINE STORAGE</b> 10-15 °C	 <b>SERVING TEMP.</b> 17-18 °C
 <b>AGEING POTENTIAL</b> 10 years	 <b>PRODUCTION</b> 8.061 bottles

### 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 Wine:** 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.

### WINEMAKING

The four different varietals 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 second-fill and third-fill barriques.

### 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.





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## TECHNICAL DATA



<b>Alcohol:</b>	13,0 %
<b>Residual Sugar:</b>	3,2 g/l
<b>pH:</b>	3,4
<b>Total Acidity:</b>	6,3 g/l
<b>Total Extract:</b>	29,3 g/l

<b>Terroir:</b>	Cool-climate, 5 km from the Atlantic Ocean, Indigenous Fynbos-Vegetation
<b>Soil:</b>	High Alkaline Maritime Limestone
<b>Vines planted:</b>	2006, 2015
<b>Clones &amp; Cultivar:</b>	MO343A Merlot CS18A + CS46CXH Cabernet Sauvignon SH21A Shiraz PI48A Pinotage
<b>Average Yield:</b>	38 hl/ha
<b>Rootstock:</b>	Richter 99 / Ramsey / Ruggeri 140
<b>Harvest:</b>	Hand-picked grapes, Hand-sorted
<b>Harvest Date:</b>	27.02.2019 Merlot 25.02.2019 Shiraz 18.03.2019 Cabernet Sauvignon 12.02.2019 Pinotage
<b>Yeast:</b>	Indigenous Wild Springfontein Species
<b>Fermentation:</b>	Maceration on skins for 16 days, on average, in 1.000-liter open fermenters with regular punch downs by hand
<b>Maturation:</b>	20 months in 70 % second-fill and 30 % third-fill barriques
<b>Bottling Date:</b>	09.02.2021
<b>Dry Good:</b>	Burgundy Shape, 450g, Screw Cap, Carton of 6
<b>Others:</b>	Certified Organic, Fully Vegan & Unfiltered

