











SPRINGFONTEIN

# ULUMBAZA PINK OF SPRINGFONTEIN

# 2020



 <b>APPELLATION</b> Springfontein Rim	 <b>AREA</b> RSA, Stanford, Western Cape
 <b>GRAPE VARIETIES</b> 59 % Pinotage 41 % Merlot	 <b>ALCOHOL LEVEL</b> 13,0 %
 <b>WINE STORAGE</b> 10-15 °C	 <b>SERVING TEMP.</b> 14 °C
 <b>AGEING POTENTIAL</b> 10 years	 <b>PRODUCTION</b> 771 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 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.

## TASTING NOTES

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





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## TECHNICAL DATA



<b>Alcohol:</b>	13,0 %
<b>Residual Sugar:</b>	1,0 g/l
<b>pH:</b>	3,3
<b>Total Acidity:</b>	5,8 g/l
<b>Total Extract:</b>	21,4 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>	2003
<b>Clones &amp; Cultivar:</b>	PI48A Pinotage ME343A Merlot
<b>Average Yield:</b>	22 hl/ha average
<b>Rootstock:</b>	Richter 99
<b>Harvest:</b>	Hand-picked grapes, Hand-sorted
<b>Harvest Date:</b>	12.02.2020 Pinotage 21.02.2020 Merlot
<b>Yeast:</b>	Indigenous Wild Springfontein Species
<b>Fermentation:</b>	Slow fermentation in egg-shaped vats
<b>Maturation:</b>	On fine yeast lees for 8 months before blending
<b>Bottling Date:</b>	12.11.2021
<b>Dry Good:</b>	Burgundy Shape, 450g, Screw Cap, Carton of 6
<b>Others:</b>	Certified Organic, Fully Vegan & Unfiltered

