



SPRINGFONTEIN
ULUMBAZA
RED OF SPRINGFONTEIN
2017



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.

Cultivars Clones	42% Pinotage PI48A / 30% Cabernet Sauvignon CS18A+46+CxH / 20% Shiraz SH21A / 8% Petit Verdot PR400D
Rootstock	Richter 99 / Ramsey / Ruggeri 40
Vines planted	2003 to 2015
Harvest Date	22.02.2017 to 22.03.2017
Average Yield	39hl/ha
Bottling Date	20.12.2018
Production	6,928 bottles
Alcohol	14.5 %
pH	3.5
Residual Sugar	2.8g/l
Total Acidity	5.4g/l
Total Extract	30.8g/l



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.

Springfontein Wine Estate (Pty.) Ltd.

PO Box 71, Stanford 7210 | Reg. No. 1996/006494/07 | VAT No. 402 016 0323
Telephone: +27 (0) 28 341 0651 | Fax: +27 (0) 28 341 0112 | Email: info@springfontein.co.za
Dr. Johst H. Weber (CEO) | Mr. Tariro Masayiti (COO & Cellar Master)