



SPRINGFONTEIN
ULUMBAZA
WHITE OF SPRINGFONTEIN
2018

All four cultivars were vinified separately in either stainless steel or egg-shaped special tanks. Sauvignon blanc, Semillon and Chardonnay grapes were harvested by hand in the early morning and stored in a cold room overnight. The grapes were hand sorted before being destemmed, and partially crushed to gently extract the juice. The pressed juice was clarified for 48 hours before going into fermentation with indigenous yeast species. Pinotage grapes were harvested by hand and pressed as whole bunches immediately to reduce the color extraction from the skins. After pressing, the juice was oxidized by splashing until completely brown to remove any pink color pigments present. The browning in the juice drops out during fermentation. After fermentation, all four cultivars were kept separate on fine lees for 8 months and then blended, followed by stabilization and clarification. The wine was bottled unfiltered.



Cultivars	32% Sauvignon Blanc SB 316D / 27% Chardonnay CY3 / 21% Semillon GD315A / 20% Pinotage PI48A
Clones	
Soil	Calcareous soil - Alkaline with high levels of minerals
Rootstock	Richter 99, Ramsey
Vines planted	2003
Harvest Date	30.01.2018 to 25.02.2018
Average Yield	38hl/ha
Fermentation	Small stainless-steel tanks with indigenous yeast species
Bottling Date	14.12.2018
Production	5,302 bottles
Alcohol	13.0 %
pH	3.4
Residual Sugar	1.9g/l
Total Acidity	5.6g/l
Total Extract	20.0g/l



A complex aromatic wine with a refreshing palate expressing citrus, melon, tropical, grassy and floral notes with a long minerally finish.

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