



Ulumbaza Red of Springfontein 2011

main variety Cabernet Sauvignon

vintage 2011

analysis alc: 14.64 | ph: 3.72 | rs: 2.1 | ta: 6.4

type Red

producer Springfontein Wine

winemaker Tariro Masayiti

wine of origin Overberg

tasting notes

This is a classic red blend, medium bodied with well rounded soft tannins and characterized by flavours of red fruit, berries and a touch of vanilla notes.

blend information

30% Cabernet Sauvignon, 30% Shiraz, 28% Merlot, 12% Pinotage

in the vineyard

Vineyard: Altitude 6m above sea level

Rootstock: Richter 99, Ramsey and Ruggeri 40.

Age of Vines: 10 - 12 years

Trellising: 3 and 5 Wire, Vertical Shoot Positioning, double lengthened (Perold system)

about the harvest

Grapes were selected and harvested by hand to ensure optimum quality.

Harvest Date: 23/02 - 15/03/2011

Yield: 8ton/ha

in the cellar

After de-stemming the grapes were cold-soaked for 4 days to extract colour and flavours before fermentation. The wine fermented for 6 days with regular punch downs to extract more colour, flavour and soft tannins. Malolactic fermentation was completed in barrels and the wine matured in barrels for 12 months before blending.

Fermentation: 22° - 26° C

Bottling Date: 15/06/2014

Production: 20 000 bottles