



Ulumbaza White of Springfontein 2013

main variety Semillon

vintage 2013

analysis alc: 13.09 | ph: 3.34 | rs: 25.5 | ta: 5.5

type 0

producer Springfontein Wine

winemaker Tariro Masayiti

wine of origin Overberg

tasting notes

A refreshing and lighter style wine produced to be enjoyed as an "Everyday drinking wine". The melon and kiwi fruit flavours will compliment light salads and fish dishes or enjoyed on its own on a beautiful summers day.

blend information

58% Semillon, 30% Chardonnay, 12% Pinotage

food suggestions

The melon and kiwi fruit flavours will compliment light salads and fish dishes or enjoyed on its own on a beautiful summers day.

in the vineyard

Vineyard: altitude 6 m above sea level

Soil Type: Calcified sand dunes

Rootstock: Ramsey and Richter 99.

Age of Vines Chardonnay 14 years, Semillon 10 years, Pinotage 2 years

Trellising: 5 Wire, Vertical Shoot Positioning, double lengthened(perold system).

about the harvest

The grapes were harvested and pressed immediately upon receipt at the cellar.

Harvest Dates:

Yield: 5 ton/ha

in the cellar

The free run juice and pressed juice were kept separate. The juice was cold settled for 24 hours before racked to stainless steel tanks for fermentation. After fermentation, the 3 components were blended and given lees contact before stabilizing the wine for bottling. No malolactic fermentation, no wood aging

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Bottling Date: 15/06/2014

Production: 6 200 bottleshots