

Springfontein Ulumbaza Shiraz 2007

This complex, yet elegant wine shows quite a lot of our unique terroir with minerality and white pepper very evident on the nose. This minerality is well supported by the red berries and black fruit while the wood adds some spiciness.

variety : Shiraz | 91% Shiraz, 9% Mourvedre

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin :

analysis : alc : 13.4 % vol rs : 2 g/l pH : 3.76 ta : 5.3 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : Up to 8 years after vintage if cellared correctly.

in the vineyard : Soil type: Calcified sand dunes

Rootstock: Ramsey

Age of Vines: 7 years old

Irrigation: Micro sprinkler

about the harvest: Picking date: 07.03.2007

Yield: 4 tons / ha

in the cellar : After handpicking, the grapes were immediately crushed into tanks for cold soaking. Colour and flavour were extracted early during fermentation in order not to extract harsh compounds at the end of fermentation. Malolactic fermentation has been completed in barrels before the wine was racked. The wine was filled back into barrel in order for it to age for another 17 months.

Fermentation temperature: 27°C

Yeast: Lalvin Rhone 4600

Wood ageing: 18 months in 40% new small French oak

Bottling date: 02.09.2008

Production: 9412 bottles

