

## Ulumbaza Red of Springfontein 2011

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.

**variety :** Cabernet Sauvignon | 30% Cabernet Sauvignon, 30% Shiraz, 28% Merlot, 12% Pinotage

**winery :** Springfontein Wine Estate

**winemaker :** Tariro Masayiti

**wine of origin :** Overberg

**analysis :** alc : 14.64 % vol    rs : 2.1 g/l    pH : 3.72    ta : 6.4 g/l

**type :** Red

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

3½ stars 2015 Platter Guide

2011

**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

