

Lubanzi Red Blend 2020

Tech Specs

Type:	Red Still Wine
Ingredients:	75% Shiraz, 18% Grenache, 7% Mourvedre
Region/Subregion:	Coastal Region
Vegan?	Yes
Sustainable?	Yes
Certifications?	certified B corp; vegan; climate neutral, 1% For The Planet, Fair For Life Fair Trade
ABV:	13.5

A closer look...

Total Production:	6200cs
Vineyard:	Weltevrede
Soil:	mostly decomposed granite, potassium rich
Age of Vines:	1990's
Vineyard Size:	250ha
Climate:	Mediterranean, cold winters, hot dry windy summers – avg. rainfall 350mm/year, distinctive rolling hills on avg. 140m above sea level
Farming Methods:	Handpicked, sorting in vineyard
Fermentation Methods:	natural
Winemaker:	Trizanne Barnard
Elevage:	Stainless into foudre
Fining/Filtration:	Light fining and filtration
Residual Sugars:	3.1g/L
Acidity:	5.4g/L
SO2:	50ppm

All about this bottle

Bush and trellised vines dotted throughout the Coastal Region, blending Rhone varietals after natural fermentations and aged in oak foudres. Lubanzi is Carbon neutral, Fair Trade, and a Certified B corp. Like all Lubanzi wines, 50% of the annual profits are shared with the growers via the Pebbles Project.

An old-school Rhone Blend with contemporary style, a dark ruby colour. Cherry, earth and stone on the palate with a hint of smoke and spice on the nose.

Extra, Extra!

90 POINTS, DECANTER
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