



Niepoort 'Ubuntu!!' 2007

UBUNTU!! A special edition of the "Fabulous" series to celebrate the World Cup in South Africa! The artist Leonora van Staden, from Stellenbosch, drew this amusing label showing animals playing a great football match!

Ubuntu is an ethic or humanist philosophy focusing on people's loyalties and relationships. The word has its origin in the Bantu languages of southern Africa and is seen as a classical African concept.

Dirk Niepoort, a football fan, explains the concept and the relation with football: "In football, as in life, the concept stands for "humanity" and "public spirit" but also for the belief in a universal band of sharing. "

The idea with this wine is to express the Douro Valley character in an approachable way, avoiding heaviness or over extraction, giving freshness and taking the usual oak influence. Ubuntu 2007 is produced from vineyards of the Cima Corgo region, a blend of many Douro varieties like Touriga Franca, Tinta Roriz, Touriga Nacional, Tinta Barroca and Tinto Cão. It's an intense wine, full of Douro character but with great freshness, showing smooth tannins and fruity aromas.

Vinification

2007 was an amazing year for the Douro region. A good amount of rainfall during the year and cool temperatures during the maturation season, resulted in very elegant wines, with a high concentration level due to low yields. The wines were fermented in stainless steel vats with 10 to 15 days of total skin contact; only 20% was aged in French oak barrels.

Tasting Notes

It is a dark ruby wine with an intense red fruit aroma and spicy character. On the palate is young, dense, with appealing freshness and juicy tannins, good acidity and attractive structure.

Technical Information

Product . UBUNTU!!
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2007
Soil Type . Schist
Vineyards . Several
Average Vine Age . 10 to 40 years
Grape Varieties . Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela, Tinta Barroca
Vines per Ha . 4000
Pruning Method . Guyot
Altitude . 100-400 m
Harvest Period . September

Harvest Method . Hand picked
Malolactic . Cask and stainless steel
Fermentation . Stainless steel vats
Bottled . March 2009
Ageing . 12 months in french oak casks (20%) Stainless steel (80%)
Alcohol . 13% vol

Dry Extract . 28,7 g/dm³
Total Acidity . 4,96 g/dm³ Tartaric Acid
Volatile Acidity . 0,48 g/dm³ Acetic Acid
pH . 3,65
SO₂ free wad . 28 mg/dm³
Residual Sugar . 2,4 g/dm³
Production . 20.000 bottles

Food suggestions:

White meats



Vegetarian Suggestions:

Noodles
Pasta dishes

