



Niepoort 'Ubuntu!! 2008

UBUNTU!! A special edition of the “Fabulous” series to celebrate the World Cup in South Africa! The artist Leonora van Staden, from Stellenbosh, 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!! 2008 has this spirit, a blend of many Douro varieties like Touriga Franca, Tinta Roriz, Touriga Nacional, Tinta Barroca and Tinto Cão, giving a fresh, pure fruit wine, with the complexity of a Douro wine.

UBUNTU!! 2008, a wine which symbolizes the joy and celebration of good food, good friends, good life, a wine for pure pleasure!

Tasting Notes

UBUNTU!! 2008 is a dark ruby wine with intense red fruit and spicy aroma, along with a schist stony character. On the palate is vibrant and appealing, with juicy tannins and very good acidity that provides long lasting aftertaste.

Vinification

2008 year was an uncommonly fresh and damp year, for Douro standards; as a result we had a slow and very balanced maturation process in the vineyards with very good weather during harvest and ideal conditions to produce amazing Douro wines. Grapes were picked during September and beginning of October, fermentation was in stainless steel vats with maceration periods between 8 to 15 days, only 20% of the wine aged during 12 months in used French oak barrels.

Technical Information

Product . UBUNTU!!
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2008
Soil Type . Schist
Vineyards . Several
Average Vine Age . 10 to 40 years
Cast Varieties . Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela and Tinto Cão
Vines per Ha . 4000
Pruning Method . Guyot and Royat
Alt. from Sea Level . 100-500 m
Harvest Period . September

Harvest Method . Hand picked
Malolactic . Cask and stainless steel
Fermentation . Stainless steel vats
Bottled . May 2010
Ageing . 12 months in french oak casks (20%) Stainless steel (80%)
Dry Extract . 27,4 g/dm³

Alcohol . 13% vol
Total Acidity . 5,05 g/dm³ Tartaric Acid
Volatile Acidity . 0,53 g/dm³ Acetic Acid
Ph . 3,65
SO₂ free wad . 25 mg/dm³
Sugar . 2,4 g/dm³
Production . 30.000 bottles

Food suggestions:

White meats



Vegetarian Suggestions:

Noodles
Pasta dishes

