

# Lubanzi Wines

In 2014, while living in South Africa as exchange students, we set off on a 20-hour bus ride along South Africa's southern coast en route to the wild coast, a remote part of the country - famously the birthplace of Nelson Mandela - for a week-long backpacking expedition. On our second day, a wandering dog the locals called 'LUBANZI' began following us on our adventure. He stuck with us throughout our journey - for 6 days & 100 miles - until he disappeared in the middle of the night before our final morning. There's some poetic justice in that.

In the spirit of this adventure we returned to South Africa in 2016 endeavoring to launch a business that would connect people back home in America with a country and a people we had both been so struck by, and deliver some seriously top-notch wines in the process. Together, we spent months in South Africa sourcing and developing our wine; We met with over 40 producers, ranging from small family run farms to large co-ops (independent growers banding together across huge regions), to wine négociants and independent winemakers to source wine that could be part of what we were trying to build: a young, innovative, and socially responsible wine brand built on the concepts of collaboration & exploration, with a 'locally run, globally minded' mantra. We found those partners in our winemakers, Trizanne Barnard & Bruce Jack, & our designers, Fanakalo, who became friends and collaborators, and who have helped bring LUBANZI to life.



*Lubanzi is part of a certified B Corporation meeting “the highest standards of verified social and environmental performance, public transparency, and legal accountability to balance profit and purpose.” 50% of their annual profits are shared with the growers via The Pebbles Project.*

## Chenin Blanc



**Varietal/Blend:** 100% Chenin Blanc  
**Farming Practices:** Fair Trade Certified  
**Soil:** decomposed granite & shale / dry, unirrigated bush vines  
**Harvest Technique:** handpicked, Jan-Feb  
**Fermentation:** in small batches, 90% spontaneous  
**Maturation:** 3-6 months lees contact  
**Vegan:** yes  
**Acidity:** 3.4 pH // 5.8 g/L TA  
**RS:** 2.0 g/L  
**Alcohol:** 12.5%  
**Country:** South Africa  
**Region:** Swartland  
**Vineyard:** multiple small grower's plots

“100% Chenin Blanc drawn from a blend of older, dry farmed bush vines & younger, drip irrigated vines. Its deep straw color points towards both ripe freshness & complexity. The nose brings tropical & stone fruits first, eliciting thoughts of tangerine & lychee. The palate is round and fleshy, pushing forward lychee again, along with white peach, apricot & green apple, all carried by a touch of elevated acidity. There is Brightness & a slight hint of freshly baked bread throughout.”

- Winemaker's notes

More About the Chenin Blanc from Lubanzi:

“A wine that's as beautiful as Cape Town itself. 100% handpicked Chenin Blanc grown in South Africa's famous Swartland region. Made using a blend of grapes that come from a diverse collection of Swartland soils, with each piece of land putting its own mark on the final product. Made for those warm sunny days that don't seem to end.”

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