

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.

Red Blend

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EDWARD
WINES & SPIRITS



Varietal/Blend: 39% Shiraz // 34% Grenache // 15%

Mourvèdre // 9% Cinsault // 3% Carignan

Farming Practices: Fair Trade Certified

Soil: decomposed granite & shale, mix of climate conditions

Harvest Technique: handpicked

Fermentation: in small batches, 90% spontaneous

Maturation: 50% MLF, foudres aging

Fined: no

Filtered: yes

Vegan: yes

Acidity: 3.59 pH // 5.4 g/L TA

RS: 3.3 g/L

Alcohol: 13%

Country: South Africa

Region: Coastal Region

Vineyard: multiple small grower's plots

"A complex blend of five different varietals, the wine is a lush, dark ruby color, indicating a serious, yet still vibrant wine. The nose suggests equal parts fruit, savor, & spice, eliciting thoughts of plum, licorice & a touch of ground coffee. The palate reflects on this, showing dark fruits at first, before soon giving way to lighter red fruits, such as strawberry & raspberry, which carry to the end. It finishes with a touch of spice & raw earth. Throughout it is soft with a slight presence of tannins, which is quickly countered by an elevated acidity."

- Winemaker's notes