

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.



Rosé Bubbles



Varietal/Blend: Rhône varieties

Farming Practices: Fair Trade Certified

Soil: decomposed granite & shale / dry, unirrigated bush vines

Harvest Technique: handpicked

Fermentation: natural, no yeast added for primary fermentation / secondary fermentation with selected yeasts in tank (Charmat method)

Maturation: n/a

Vegan: yes

Acidity: 3.3 pH // 6.5 g/L TA

RS: 1.0 g/L

Alcohol: 11%

Country: South Africa

Region: Swartland

Vineyard: multiple small grower's plots

"A unique sparkling rosé crafted from a blend of Rhône varietals that undergoes a secondary fermentation in tank, giving the wine the airy effervescence of a Prosecco. The result is a refreshing wine with a bouquet of aromatics and brilliant pale pink color. The wine is dry, with minerality and balanced acidity, and yet the palate is crisp and tastes of wild cherries & ripe summer strawberries."

"Packed in 250ml cans for a single serving. Endlessly recyclable, endlessly portable. Fit as an accomplice for all journeys, however small or large."

- Winemaker's notes

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