

# JABULANI

## SOUTH AFRICA

EXPLORE A NEW WORLD OF WINE



Jabulani is the Zulu word for happiness, a perfect name for a wine that embraces life with a generous spirit.

Jabulani wines are a joyful combination of old world charm and new world arrogance, they're fun, easy drinking, and you could even say they're a little wild!

The Jabulani range of wines consist of a Shiraz, a dual blend of Merlot/Cabernet Sauvignon, and Chardonnay.

With its uniquely South African character, these wines draw on the industry's 300 years of proud winemaking heritage while embracing superior world-class methods of production. The result are wines that embody concentrated fruit aromas and lively mouth filling flavors.

The grapes for the Jabulani range of wines are supplied by five premium wine cellars, collectively known as Cape Coastal Vintners, located in the renowned wine regions of Paarl, Wellington, Riebeeck and Swartland. All five cellars operate under the single guidance of Cellar Master Koos Jordan.



### Shiraz

Like the leopard, with its graceful style and seamless adaptability to blend with its surroundings, this medium bodied red blends soft plum, licorice, and berry flavors with a long spicy finish on the palate. A great choice with grilled meats, savory stews and spicy cuisine.



### Merlot/Cabernet Sauvignon

Just as the Zebra is appreciated for its elegant blend of stripes, this fruity red is appreciated for its dual blend of Merlot and Cabernet Sauvignon. Flavors of mint, chocolate and pepper tones in the Cabernet are balanced with rich raspberry and soft rounded tannins of the Merlot. This soft, elegant and versatile red can be enjoyed on its own or when paired with an assortment of cheeses, most meat dishes and pastas.



### Chardonnay

In spite of its extravagant body, a giraffe is perfectly balanced. Just like the giraffe, this well balanced, medium bodied Chardonnay exhibits an exotic blend of crisp refreshing melon, apricot and vanilla on the palate with a long smooth finish. Ideal when partnered with fresh salads, fish, poultry and white sauce pastas.