



Fact Sheet:

Jabulani, 750ml, Western Cape, South Africa

Varietal:

100% Chardonnay 2005

Vinification:

Hand harvested in February from low yielding 10 year old trellised vines in the cooler areas of Paarl. The combination of soil diversity, cool coastal fog and breezes, and low temperatures at night enables the fruit to mature slowly. The vines are trellised on a 5-wire hedge system and the canopy specially cropped to allow the grapes to develop fully which in turn enhances even ripening and ideal flavor complexities. The grapes are crushed and fermented in stainless steel with no skin contact time. The juice is then allowed to settle at a very low temperature followed by natural fermentation. After fermentation the juice is kept on lees with periodic stirring to enhance flavor and body complexity. A small portion is stave fermented and blended back in to add flavor and complexity prior to bottling.

Tasting Notes:

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.

Analysis

Alcohol 13.4%
 Sugar 4.1g/l
 TA 5.1g/l
 pH 3.2
 TSO 151mg/l

WINE TYPE	CASE PACK	BOTTLE UPC	CASE WEIGHT	CASE DIMENSIONS	CASES/LAYER	LAYERS/PALLET	CASES/PALLET	CASE UPC
CHARDONNAY	12 x 750ml		32 lbs 4 oz	WxLxH 9 1/2"x12 1/2"x12"	14	4	56	