



Fact Sheet:

Jabulani, 750ml, Western Cape, South Africa

Varietal:

60% Merlot, 40% Cabernet Sauvignon 2005

Vinification:


Hand harvested around mid March from drip irrigated vines in the Paarl and Wellington areas. The grapes are then crushed and left on the skins for 8 days followed by gentle pressing in a tank press. The juice is then transferred where fermentation then occurs in rotor tanks between 77-85°Fahrenheit for 3 days. After fermentation, 60% of the Merlot and 40% of the Cabernet juice is combined together and aged for 10 months in French oak barrels.

Tasting Notes:

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.

Analysis

Alcohol 13.2%
 Sugar 5.4g/l
 TA 5.5g/l
 pH 3.5
 TSO 150mg/l

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