



Fact Sheet:

Jabulani, 750ml, Western Cape, South Africa

Varietal:

100% Shiraz 2005

Vinification:

Hand harvested in March from well established 10 year-old Riebeek, Wellington and Paarl trellised vineyards. 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, 10% of the juice is aged for 12 months in French oak barrels, with 65% stave maturation and the remaining 25% aged in stainless steel.

Tasting Notes:

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.

Analysis

Alcohol 13.3%
 Sugar 5.06g/l
 TA 5.4g/l
 pH 3.6
 TSO 150mg/l

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