

**BRAND**

**Nature's Own**

**VARIETALS**

**Marula Fruit  
Cream Based Wine Cocktail**

**APPELLATION**

**South Africa**

**ANALYSIS**

Alcohol: 17.00 % by vol.  
PH: 7.2  
Residual sugar: 17%

**VINTAGE**

N/A

**UPC BOTTLE**

6009801780801

**CASE / SIZE**

12 / 750ml

**UPC CASE**

6009801780856



**INTRODUCTION**

Nature's Own Marula Fruit is an all natural, cream based wine produced using natural cream, marula fruit, and purified wine. Originating from South Africa, this award winning, cream based wine cocktail is best served chilled, on-the-rocks, or as a component to many mixed drinks.

**ABOUT NATURE'S OWN**

Founded in 2002 with a focus on producing Mozzarella Cheese and Butter from Jersey cows. In 2005, Nature's Own Liqueur was established with the sole purpose of utilizing the excess cream production and producing a Natural product.

**ABOUT MARULA CREAM**

The Marula fruit tree dates back over 10,000 years and has been a source of nutrition for both wildlife and humans. Interestingly, the male trees flower and the females produce fruit. The fruit is small and egg shaped with a light yellow color. The fruit is harvested from the ground in the early part of the year and is high in Vitamin C and antioxidants. An incredibly hard nut protects the kernel and extracting it is a lengthy process. Oil is made from the kernel and many traditional health remedies use it as their base. The fruit is used to produce many products; among them is this award winning cream based wine cocktail.

**PRODUCTION COMMENTS**

Recognized by the TTB in the USA as a Natural Fresh Product. Stabilizers and emulsifiers are dissolved in the wine portion of the mix at elevated temperatures. The mixture's pH is adjusted to 7.2 and the fresh Jersey cream is added and homogenized under high pressure. The Natural flavors and colorants are added to the wine/cream base and the product is then tested for stability over 5 days. If no separation occurs, the blend is bottled.

**PRODUCT FACTS**

Only natural stabilizers and emulsifiers are used enabling the product to be recognized as a "Natural Fresh Product." Pure, high quality Jersey milk is used. To ensure a fresh product with a long life (2 years), an antioxidant extracted from fresh rosemary leaves is added. The use of the black bottle keeps out the light ensuring the product is protected. A cocktail with a heady aroma and a rich, smooth mouth feel. Serve chilled on its own or over ice.

**AWARDS AND ACCOLADES.**

A 100-person consumer-judging panel at the Spirit International Premium Awards in Los Angeles awarded Nature's Own Marula Cream a Gold Medal in the Cream/Dairy Liqueur Category over other products from around the world.



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**BRAND**

**Nature's Own**

**VARIETALS**

**Strawberry Delight  
Cream Based Wine Cocktail**

**APPELLATION**

**South Africa**

**ANALYSIS**

Alcohol: 17.00 % by vol.  
PH: 7.2  
Residual sugar: 17%

**VINTAGE**

N/A

**UPC BOTTLE**

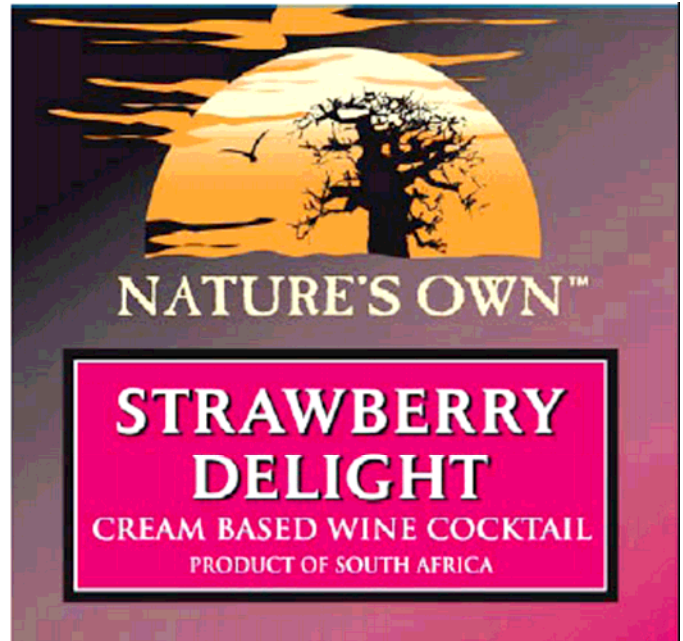
6009801780825

**CASE / SIZE**

12 / 750ml

**UPC CASE**

6009801780870



**INTRODUCTION**

Nature's Own Strawberry Delight is an all natural, cream based wine produced using natural cream, strawberries, and purified wine. Originating from South Africa, this award winning, cream based wine cocktail is best served chilled, on-the-rocks, or as a component to many mixed drinks.

**ABOUT NATURE'S OWN**

Founded in 2002 with a focus on producing Mozzarella Cheese and Butter from Jersey cows. In 2005, Nature's Own Liqueur was established with the sole purpose of utilizing the excess cream production and producing a Natural product.

**ABOUT STRAWBERRY CREAM**

The delicious strawberry's history dates back thousands of years. It is a member of the Rose family and like roses there are numerous varieties of the species. Cultivation of the strawberry began in earnest in the early 19th century when strawberries and cream quickly became considered a luxurious desert. The fruit is very high in vitamin C and has numerous healthy properties.

**PRODUCTION COMMENTS**

Stabilizers and emulsifiers are dissolved in the wine portion of the mix at elevated temperatures. The mixture's pH is adjusted to 7.2 and the fresh Jersey cream is added and homogenized under high pressure. The Natural flavors and colorants are added to the wine/cream base and the product is then tested for stability over 5 days. If no separation occurs, the blend is bottled.

**PRODUCT FACTS**

Only the best stabilizers and emulsifiers are used together with high quality Jersey milk, to ensure a fresh product with a long life (2 years), an antioxidant extracted from fresh rosemary leaves is added. The use of the black bottle keeps out the light ensuring the product is protected. A liqueur with a heady aroma and a rich, smooth mouth feel. Serve chilled on its own or over ice.



**AWARDS AND ACCOLADES.**

A 100-person consumer-judging panel at the Spirit International Premium Awards in Los Angeles awarded Nature's Own Strawberry Delight Cream a Platinum Medal in the Cream/Dairy Liqueur Category over other products from around the world.

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