



NABYGELEGEN

ESTABLISHED



NABYGELEGEN CABERNET SAUVIGNON 2020



CULTIVARS	100% CABERNET SAUVIGNON
ORIGIN	WELLINGTON
HARVESTED	FEBRUARY 2020
ALCOHOL	14.5%
TA	5.7 G/L
PH	3.8
R.S	2.7 G/L
RELEASED	OCTOBER 2021

VINIFICATION

EARLY HARVEST AND COOLING OF GRAPES PRIOR TO CRUSHING AND FERMENTING ALLOW FOR EXTENDED COLD MACERATION. FERMENTED IN COOL STAINLESS-STEEL TANKS WITH REGULAR PUMP OVERS AND PRESSING TO SECOND AND THIRD FILL FRENCH BARRIQUES ALLOWING MALOLACTIC FERMENTATION TO TAKE PLACE AT ITS OWN PACE ALLOWS FOR BALANCED EXTRACTION OF FLAVOURS AND TANNINS. TWO RACKING'S DURING BARREL AGEING AND A LIGHT EGG WHITE CLARIFICATION ALLOW FOR THE WINE TO BE BOTTLED AS NATURALLY AS POSSIBLE

WINEMAKER'S COMMENT

PRODUCED FROM A TINY CROP OF SPECIALLY SELECTED GRAPES, OUR CABERNET SAUVIGNON IS AWASH WITH FLAVOURS OF THE FOREST, RED BERRIES AND BLACKCURRANT AS WELL AS TONES OF CIGAR BOX AND LEATHER.



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