



**NABYGELEGEN**

ESTABLISHED



## NABYGELEGEN MERLOT 2020



CULTIVARS	100% MERLOT
ORIGIN	COASTAL REGION
HARVESTED	FEBRUARY 2020
ALCOHOL	14.5%
TA	5.1G/L
PH	3.85
R.S	3.5 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

DARK AND RICH, BARREL MATURED TO A SOFT VELVET FINISH, HAS BEEN HANDCRAFTED TO ENJOY NOW. OUR MERLOT SHOWS TYPICAL FLAVOURS OF PLUM AND MULBERRY WITH AROMATIC CHOCOLATE AND MINT.

