



NABYGELEGEN SCARAMANGA RED 2020



CULTIVARS	43% MERLOT 46% CABERNET SAUVIGNON 7% MALBEC 4% TEMPRANILLO
ORIGIN	WELLINGTON
HARVESTED	JANUARY 2020
YIELDS	5-6 T/HA
PRODUCTION	1 400 X 6 BOTTLE CASES
ALCOHOL	15%
TA	5.1 G/L
PH	3.8
RS	3.92G/L
RELEASED	SEPTEMBER 2021

VINIFICATION

POST-HARVEST AND AFTER EXTENSIVE BUNCH AND BERRY SELECTION THE GRAPES WERE COLD SOAKED OVER A 5 DAY PERIOD BEFORE UNDERGOING EXTENDED FERMENTATION IN COOLED STAINLESS STEEL TANKS. REGULAR PUNCH DOWNS AND AERATED PUMP-OVERS WITH FURTHER CARBONIC MACERATION POST FERMENTATION FOR UP TO 10 DAYS ENSURED THE OPTIMUM FLAVOUR EXTRACTION. THE WINE WAS THEN RACKED, PRESSED AND UNDERWENT MALOLACTIC FERMENTATION AND FURTHER 6 MONTHS MATURATION IN A SELECTION OF DIFFERENT FRENCH BARRELS BEFORE UNFILTERED BOTTLING.

WINEMAKER'S COMMENTS

AROMAS OF LEATHER AND BLACKCURRENT EXTEND INTO THE PALATE MINGLING WITH SWEET BERRIES AND PEPPER. AN EXTENDED FINISH LINGERING OVER SOFT RIPE TANNINS. THIS IS A BIG WINE. ENJOY WITH TAPAS TO KEEP THE SPANISH TEMPRANILLO AT HOME.



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