

Nabygelegen Scaramanga 2005

Aromas of leather and black current 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.

variety : Cabernet Sauvignon | 80% Cabernet Sauvignon, 11% Malbec, 9% Tempranillo

winery : Nabygelegen Private Cellar

winemaker : Charles Stassen

wine of origin : Wellington

analysis : alc : 14.00 % vol rs : 2.5 g/l pH : 3.77 ta : 5.4 g/l

type : Red **body :** Full **wooded**

pack : Bottle **closure :** Cork

in the cellar : After a cool temperature harvest and extensive bunch and berry selections the grapes were cold soaked over a five day period before undergoing extended fermentation in stainless steel tanks. Regular punch downs and aerated pumpovers 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 a further 6 months maturation in a selection of different French Barrels before unfiltered bottling.

Production: 385 x 12 bottle cases

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