

## Nabyegegen Seventeen Twelve 2007

Merlot for suppleness, Cabernet for structure and Petit Verdot for the backbone. This elegant wine has berry richness with blackcurrants and ripe plums overlaid with soft, smoky, aromatic tannins.

**variety :** Merlot | 60% Merlot, 35% Cabernet Sauvignon, 5% Petit Verdot

**winery :** Nabyegegen Private Cellar

**winemaker :** \_

**wine of origin :** Wellington

**analysis :** alc : 14.17 % vol rs : 2.4 g/l pH : 3.7 ta : 5.5 g/l

**type :** Red **wooded**

**pack :** Bottle **closure :** Cork

**ageing :** Drink now or bottle mature for up to 10 years.

**about the harvest:** A cool temperature harvest and extensive bunch berry selection of Merlot and Cabernet Sauvignon.

**in the cellar :** Grape selections were cold oaked over a long period before undergoing extended fermentation in stainless steel tanks whilst the Petit Verdot underwent the same process in small upright French Oak Barrels. Regular punch downs and aerated pumpovers with further carbonic maceration post fermentation for up to 10 days ensured the correct flavour extraction. The wine was then raked, pressed and underwent Malolactic Fermentation and a further 24 months maturation in a selection of different French Barrels before unfiltered bottling.

