

Nabygelegen Scaramanga 2011

Aromas of leather and black current extend into the pallet 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 : _

wine of origin : Wellington

analysis : alc : 14.31 % vol rs : 2.7 g/l pH : 3.75 ta : 5.4 g/l

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

pack : Bottle **closure :** Cork

about the harvest: Post harvest and after extensive bunch and berry selection.

in the cellar : 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 a further 6 months maturation in a selection of different French Barrels before unfiltered bottling.

