

## DEBUT SAUVIGNON BLANC SEMILLON, CAPEL VALE

Vintage

2023



CAPEL VALE



Debut wines are fresh, fruity, exuberant wines which remain true at all times to their varietal origins.

### TASTING NOTE

This classic blend finds true expression in the cool South Western Australian climate, with a full balanced palate. Clean, ripe, racy nose with tangelo, kiwi fruit and custard apple. A blend of 55% Sauvignon Blanc, 45% Semillon.

### VINTAGE CONDITIONS

2023 at Capel Vale was a long cool season

### VINIFICATION DETAILS

Sauvignon Blanc and Semillon fruit were co-fermented in stainless vats and carefully blended and fined post fermentation. The wine was lightly filtered and fined with vegan friendly agents before bottling.

### TECHNICAL ANALYSIS

Alcohol

12.0

Residual sugar

1.5

pH

3.17

Acidity

6.6

### ATTRIBUTES



Origin

Australia



Variety

Sauvignon  
Blanc/Semillon



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dan Hetherington



Fining Agent

Vegan friendly



Closure

Screw top



Region

Western Australia



Vegan

Yes