


DEBUT SAUVIGNON BLANC SEMILLON, CAPEL VALE

Vintage **2020**



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. Clean, ripe, racy nose with lime sorbet and white flowers. Beautifully balanced, layered with citrus fruits and herbaceous notes and a long crisp finish. Perfect with Mediterranean chicken or fish dishes and drinking in the sun. A blend of 70% Sauvignon Blanc, 30% Semillon.

VINTAGE CONDITIONS

2020 at Capel Vale was a tremendous vintage resulting in lower yields with exceptional quality fruit and high flavour concentration.

VINIFICATION DETAILS

Sauvignon Blanc and Semillon fruit were fermented in stainless vats and carefully blended and fined post fermentation. The wine was lightly filtered and bottled.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	1.5
pH	Acidity
3.17	6.6

ATTRIBUTES

 Origin Australia	 Variety Sauvignon Blanc/Semillon	 Malolactic Fermentation No	 Bottle Size 75cl	 Vegetarian No
 Winemaker Dan Hetherington	 Fining Agent Milk & Isinglass	 Closure Screw top	 Region Western Australia	 Vegan No