

DEBUT SAUVIGNON BLANC SEMILLON, CAPEL VALE

Vintage

2020



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. 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