SECKFORD AGENCIES

CAPEL VALE

DEBUT CABERNET MERLOT, CAPEL VALE

Vintage 2021

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

TASTING NOTE

This ready to drink, benchmark blend Debut Cabernet Merlot, presents optimal fruit characteristics from our Margaret River vineyard on Miamup Road. Abundant flavours of cassis, spice and ripe plum. A blend of 60% Cabernet Sauvignon, 40% Merlot.

VINTAGE CONDITIONS

The 2021 vintage at Capel Vale Wines was a cooler vintage with quality fruit, lower yields. This resulted in high flavour concentration.

VINIFICATION DETAILS

Cabernet Sauvignon and Merlot fruit were crushed and fermented in stainless vats before being pressed to French oak barriques to complete malolactic fermentation. The wine was left in oak for 10 months and then blended together before fining and filtration prior to bottling.

TECHNICAL ANALYSIS

Alcohol
14

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Red Blend	Yes	75cl	No

Winemaker	Fining Agent	Closure	Region	Vegan
Dan Hetherington	Milk & Gelatine	Screw top	Margaret River	No