

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

Australia



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

Dan Hetherington



Fining Agent

Milk & Gelatine



Closure

Screw top



Region

Margaret River



Vegan

No