SECKFORD AGENCIES

CAPEL VALE

DEBUT CABERNET MERLOT, CAPEL VALE

Vintage 2019

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

TASTING NOTE

Benchmark Margaret River Cabernet Merlot blend, from Capel Vale's own vineyards. The nose leads with an attractive cassis and berry compote nose seamlessly netted together with well judged oak. The palate has a lovely balance of fresh lifted fruit, structured ripe tannins and a long finish. Crying out for some grilled lamb or spicy vegetable and chickpea stews. A blend of 60% Cabernet Sauvignon, 40% Merlot.

VINTAGE CONDITIONS

The 2019 vintage at Capel Vale Wines was a tremendous vintage resulting in lower yields with exceptional quality fruit and 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	Residual sugar
14	0.9
pH	**Acidity**
3.65	6

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