

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

14

Residual sugar

0.9

pH

3.65

Acidity

6

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