

MARGARET RIVER SAUVIGNON BLANC, CAPEL VALE

Vintage

2019



CAPEL VALE



Capel Vale's Regional Series wines are elegant and graceful; high quality wines that reflect varietal and regional characteristics.

TASTING NOTE

Intensely complex collection of sweet and savoury aromas ranging from kiwi fruit, cucumber and honeydew melon. An unctuous and layered palate offers flavours of preserved lemon and tonic water.

VINTAGE CONDITIONS

2019 was a tremendous vintage at Capel Vale, resulting in lower yields with exceptional quality fruit and high flavour concentration.

VINIFICATION DETAILS

Sauvignon Blanc fruit was crushed and pressed to a stainless vat where it fermented. The finished wine was fined prior to filtration.

AWARDS

James Suckling: 90 pts

National Wine Show of Australia: Silver medal

TECHNICAL ANALYSIS

Alcohol Residual sugar

12.5

1.4

pH

Acidity

3.34

6

ATTRIBUTES



Origin

Australia



Variety

Sauvignon Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

No



Winemaker

Dan Hetherington



Fining Agent

Milk & Isinglass



Closure

Screw top



Region

Margaret River



Vegan

No