

MARGARET RIVER CHARDONNAY, CAPEL VALE

Vintage

2020



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

TASTING NOTE

An elegant and expressive wine demonstrating Margaret River's claim as a world class Chardonnay region. The 2020 was a superb vintage displaying fantastic fruit weight and flavour intensity. There are flavours of stone fruit finishing with hints of hazelnut and light cream characters.

VINTAGE CONDITIONS

2020 was a tremendous vintage at Capel Vale, resulting in lower yields with exceptional quality fruit and high flavour concentration.

VINIFICATION DETAILS

This delicious Chardonnay is 100% wild fermented and spent seven months in French barriques. Lees stirring was achieved throughout enhancing flavour complexity. Barrel selection was made for the final blend with some barrels having gone through malolactic fermentation.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

13.0

0.8

pH

Acidity

3.40

6.1

AWARDS

Jancis Robinson: 17 pts

ATTRIBUTES



Origin

Australia



Variety

Chardonnay



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

No



Winemaker

Dan Hetherington



Fining Agent

Milk & Isinglass



Closure

Screw top



Region

Margaret River



Vegan

No