

## MARGARET RIVER CABERNET SAUVIGNON, CAPEL VALE

Vintage

2021



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

### TASTING NOTE

Distinctive Margaret River regional Cabernet Sauvignon aromas, softer red berry and plum characters and delicate fruit tannins on the finish.

### VINTAGE CONDITIONS

The 2021 vintage in Margaret River was a cool, wet & challenging one. A battle from start to finish, with very tricky weather conditions to manage picking around. It was ultimately rewarding with delicate Cabernet showcasing typical regional characteristics.

### VINIFICATION DETAILS

Cabernet Sauvignon fruit was 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 before barrel selection, and was fined prior to filtration.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14	0.4
pH	Acidity
3.55	6.8

### AWARDS

Orbit: 93 pts

Halliday: 92 pts

### ATTRIBUTES

 Origin Australia	 Variety Cabernet Sauvignon	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian No
 Winemaker Dan Hetherington	 Fining Agent Milk & Gelatine	 Closure Screw top	 Region Margaret River	 Vegan No