SECKFORD AGENCIES

CAPEL VALE

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	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Cabernet Sauvignon	Yes	75cl	No

Winemaker	Fining Agent	Closure	Region	Vegan
Dan Hetherington	Milk & Gelatine	Screw top	Margaret River	No