SECKFORD AGENCIES

CAPEL VALE

MARGARET RIVER CABERNET SAUVIGNON, CAPEL VALE

Vintage 2019



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

TASTING NOTE

Capel Vale's Margaret River Regional Cabernet Sauvignon is a clear step up from the Debut Range. Aromas of rich damson fruit and dark chocolate, more cassis flavours and soft integrated ripe tannins on the finish, very refined and long to the finish. Lovely with roast sirloin of beef or black and blue steak off the BBQ.

VINTAGE CONDITIONS

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

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**
3.56	6.9

AWARDS

DWWA: Silver
Decanter: 93 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