

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

14

Residual sugar

0.4

pH

3.56

Acidity

6.9

AWARDS

DWWA: Silver

Decanter: 93 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