

DEBUT MALBEC, CAPEL VALE

Vintage

2020



Debut wines are fresh, fruity, exuberant wines which remain true at all times to their varietal origins

TASTING NOTE

A soft and juicy expression of Malbec, this wine shows flavours of rich plums dark cherries with a hint of tobacco.

VINTAGE CONDITIONS

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

VINIFICATION DETAILS

The fruit is handpicked and undergoes open top fermentation. Older French barriques are used and ageing takes place over 6 months.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

14

0.5

pH

Acidity

3.55

6.1

ATTRIBUTES



Origin

Australia



Variety

Malbec



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

Dan Hetherington



Fining Agent

Milk, isinglass



Closure

Screw top



Region

Western Australia



Vegan

No