

#### DEBUT MALBEC, CAPEL VALE





# TECHNICAL ANALYSIS

Alcohol	Residual sugar		
14	0.5		
рН	Acidity		
3.55	6.1		

# ATTRIBUTES



CAPEL VALE

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.

Origin	Variety	Malolactic Fermentation	日 日 Bottle Size	Vegetarian
Australia	Malbec	Yes	75cl	No
S Winemaker	Fined Using	Closure	Q Region	Vegan
Dan Hetherington	Milk, isinglass	Screw top	Western Australia	No