



tasting notes

2009 Margaret River Cabernet Sauvignon

Capel Vale's REGIONAL SERIES of wines come from select grape varieties grown for optimum quality on our vineyards situated in the 3 coolest wine regions of Western Australia.

Appellation: Margaret River, Western Australia

Margaret River, famous for producing world-class varieties typical of the Medoc in Bordeaux, is located about 3 hours drive south from Perth. A classic maritime climate with warm days and cool sea breezes from the Indian Ocean, the vineyard is located in the central and highly regarded Cowaramup region.

Varietal/Vineyards: 100% Cabernet Sauvignon

Harvested: April 2009

Alc/vol: 14%

Closure: Stelvin Lux+

Optimal Drinking: While delicious to drink young for its primary fruit characters, this wine will gain in complexity with cellaring for up to 5-10 years.

Season

Mild weather conditions prevailed throughout the growing season with good rainfalls and no wind or hail damage. While the summer was warm, overall Margaret River experienced a moderate and consistent summer producing a trifecta of outstanding vintages.

Vinification

Picked at optimum ripeness from 'The Scholar' vineyard, the fruit is then destemmed but not crushed. Cold macerated with a moderate ferment, yeasts are introduced to increase aromatics and texture. Following fermentation and extended maceration, the wine has been matured in new and old French oak barriques, increasing texture and producing an unmistakable Margaret River cabernet character.

Our thoughts on the wine

Nose: Mulberry, cassis and capsicum overtones

Palate: Mulberries, cassis and plum with some secondary chocolate tones

Food ideas

Hearty beef casserole, beef stroganoff, or dukkah-crusted lamb cutlets.

Cheese ideas

Mature hard cheeses such as cheddar, parmesan or romano

