



Tasting Notes

2019 Regional Series Margaret River
Semillon Sauvignon Blanc

Regional wines are elegant and graceful wines.
They are high quality wines that reflect varietal and regional characteristics

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| Appellation: | Margaret River, Western Australia |
| Varietal/Vineyards: | 60% Semillon, 40% Sauvignon Blanc |
| Harvested: | March 2019 |
| Alc/Vol: | 12.0% |
| Closure: | Stelvin Lux + |
| Optimal Drinking: | A great wine to drink on release. |

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| Season: | The 2019 vintage at Capel Vale resulted in cooler temperatures during the Spring and Summer Season. Humid conditions were evident during the ripening stages with light rains. There was low yielding fruit resulting in elegant flavours and good natural acidity. |
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| Our thoughts on the wine: | This Western Australian benchmark blend of Semillon and Sauvignon Blanc grapes displays kiwi fruit and lemon grass flavours with hints of bees wax from time spent in French barriques. |
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| Food Ideas: | Barbecued prawns & greek salad |
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love wine, love Capel Vale

