

C W A I P N A E I S A



Capaia 2007

The sourcing of suitable soils and areas where the imported quality vines could be planted involved much planning and research, and the resulting character of the wines bears testimony to this unique terroir. Situated approximately 15km from the cool Atlantic Ocean, at altitudes of between 170m and 270m, the area of production is named after the little town of Philadelphia, and the first virus-free, imported vineyards were established in 2000. The challenging slopes, characterised by their stony shale composition and exposure to the predominantly South Easterly wind, makes for harsh growing conditions which result in naturally well balanced canopies and small, concentrated fruit.

The grapes were picked at optimum ripeness before undergoing the natural fermentation in large French Oak fermenters. Individual vineyards were kept separate to evaluate their quality before being carefully blended together.

The Capaia '07 shows rich, deep flavours of cassis, cherry fruit, spicy cloves and minerals. Great, classical Bordeaux style with fine-grain tannins from ageing in 100% new French oak for 15 months. This good structured wine will age beautifully over the next five to eight years, but the well integrated tannins and harmonic balance also makes the wine accessible now.

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| Bin-No | 296100 07 (6 bot. of 750ml) 296104 07 (1 bot. of 1500ml) |
| Vintage | 2007 |
| Origin | Philadelphia, South Africa |
| Producer | Capaia |
| Blend | 37% Cabernet Sauvignon 26% Merlot 18% Petit Verdot 19% Cabernet Franc |
| Alcohol | 14.2% vol |
| Sugarfree Extract | 32.4 g/l |
| Residual Sugar | 2.7 g/l |
| Total Acid | 5.5 g/l |
| pH | 3.76 |
| Maturation | 15 months in new French oak Barriques |
| Recommended Temperature | 17-18 °C |
| Ageing Potential | 10 years from vintage |