

C W A I P N A E I S A



Capaia 2008

Nestling against the hills of Koeberg, Capaia is situated only 15 km from the Atlantic Ocean at altitudes of between 170m and 270m, receiving cool sea breezes and night-time mist in this area, which are beneficial factors when it comes to the quality of grapes.

Optimum ripeness of the grapes as prerequisite at harvest time, together with natural fermentation in 150 year-old French Oak fermenters and allowing all free-running juice to be entirely gravity fed has proved a method to create an outstanding wine. For malolactic fermentation the individual vineyard blocks were kept separate to evaluate their quality before being carefully blended together, after which maturation took place in 60% new French Oak barrels.

This crimson Cabernet dominated Bordeaux with a splash of Shiraz shows impressive, rich, complex layers of dark fruits with carpaccio meatiness from time spent in the barrels. The fruit / oak balance is harmonious, with the soft firm tannins producing a wine of excellent structure.

Bin-No	296100 08 (6 bot. of 750ml) 296104 08 (1 bot of 1500ml) 296103 08 (1 bot of 3000ml) 296115 08 (1 bot of 5000ml) 296118 08 (1 bot of 18000ml)
Vintage	2008
Origin	Philadelphia, South Africa
Producer	Capaia
Blend	40% Cabernet Sauvignon 22% Merlot 18% Cabernet Franc 16% Petit Verdot 4% Shiraz
Alcohol	14% vol
Sugarfree Extract	31.6 g/l
Residual Sugar	2.1 g/l
Total Acid	5.1 g/l
pH	3.7
Maturation	15 months in 60% new French oak Barriques
Recommended Temperature	17-18 °C
Ageing Potential	3 – 9 years from vintage