

C W A I P N A E I S A



Capaia Cabernet Sauvignon / Merlot 2014

The Cape of Good Hope was blessed with a cool, slow ripening 2014 vintage. Conditions were moderate with only a few days of extreme heat.

The slow ripening period ensured optimum flavours and minimum stress in the vineyards. Together with quality practices (green harvesting) this ensured that the grapes were picked while ripe and flavourful.

Spending time in the French oak fermenters further enhanced the character of each cultivar, before being carefully blended together. Maturation took place in 2nd and 3rd filled French oak barrels for another 12 months.

The aromas are young, fresh and lively while supported by a pleasant pallet. Enough tannins fill the corners of your mouth, also ensuring the wine will age well for the next few years.

Bin-No	296150 14 (6 bot. of 750ml)
	296180 14 (1 bot. of 1500ml)
	296153 14 (1 bot. of 3000ml)
	296156 14 (1 bot. of 5000ml)

Vintage	2014
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Ward	Philadelphia, South Africa
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Producer	Capaia
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Blend	50% Cabernet Sauvignon
	32% Merlot
	17% Cabernet Franc
	1% Shiraz

Alcohol	13.5 % vol
Residual Sugar	4.5 g/l
Total Acid	5.5 g/l
Free SO ²	30 mg/l
Total SO ²	88 mg/l
pH	3.51

Maturation	12 months in 2 nd and 3 rd fill French Oak Barriques
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Recommended Temperature	Drink at room temperature 17-20 °C
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Ageing Potential	This wine will continue to age and develop admirably for 5 – 10 years from harvest.
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