



## Capaia Cabernet Sauvignon / Merlot 2015

The individual components of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Shiraz were kept separate in large French oak fermenters for a period of 12 months before being carefully blended. Thereafter the blend spent another 12 months in 2<sup>nd</sup> and 3<sup>rd</sup> fill barrels.

This Cabernet-led blend is the most popular wine in the Capaia range, and it is easy to understand why. Uncomplicated – yet refined – this wine tick all the boxes of a high quality wine at an affordable price.

The nose soft and alluring with the pallet following – yielding tannins with a velvet finish.

The Cab/Merlot 2015 is ready to be enjoyed now, or within the next 5 years. Perfect food partner with meat dishes, pastas and poultry.

Bin-No	296150 15 (6 bot. of 750ml)
	296180 15 (1 bot. of 1500ml)
	296153 15 (1 bot. of 3000ml)
	296156 15 (1 bot. of 5000ml)
	296159 15 (1 bot. of 9000ml)
	296158 15 (1 bot. of 18000ml)

Vintage 2015

Ward Philadelphia, South Africa

Producer Capaia

Blend 50% Cabernet Sauvignon  
32% Merlot  
9% Cabernet Franc  
8% Petit Verdot  
1% Shiraz

Alcohol	13.5 % vol
Residual Sugar	3.3 g/l
Total Acid	5.7 g/l
Free SO <sup>2</sup>	24 mg/l
Total SO <sup>2</sup>	81mg/l
pH	3.61

Maturation 12 months in 2<sup>nd</sup> and 3<sup>rd</sup> fill French Oak Barriques

Recommended Temperature Drink at room temperature 17-20 °C

Ageing Potential 5 – 7 years from vintage