

C W A I P N A E I S A



Capaia One 2009

The conditions during 2009 were perfect – cool climate with a long and slow ripening period. Capaia being 15km from the Atlantic Ocean and with vineyards up to altitudes of 270 meter above sea level it was the perfect setting for the grapes to develop to their full potential, and this shows in the formidable tannin structure of the wine.

As always the vines were harvested at optimal ripeness before undergoing natural fermentation in our renowned 150 year-old French Oak fermenters. Malolactic fermentation took place in 225 litre French oak barrels (also from a leading cooperage in Cognac, Taransaud).

After malolactic fermentation the separate lots were tasted by our consultant and friend, Count Stephan von Neipperg who then carefully selected the blend for Capaia One 2009.

Bin-No	296100 09 (6 bot. of 750ml) 296104 09 (1 bot of 1500ml) 296103 09 (1 bot of 3000ml) 296115 09 (1 bot of 5000ml) 296118 09 (1 bot of 18000ml)
Vintage	2009
Origin	Philadelphia, South Africa
Producer	Capaia
Blend	34% Merlot 30% Cabernet Sauvignon 19% Cabernet Franc 12% Petit Verdot 5% Shiraz
Alcohol	14.38% vol
Sugarfree Extract	32.0 g/l
Residual Sugar	2.3 g/l
Total Acid	5.6 g/l
pH	3.73
Maturation	15 months in 60% new French oak Barriques
Recommended Temperature	17-18 °C
Ageing Potential	10 years from vintage