



Capaia ONE 2010

The grapes were picked at optimum ripeness before undergoing natural fermentation in large French Oak fermenters. Individual vineyards were kept separate to evaluate their quality before being carefully blended together, after which maturation took place in 60% new French Oak barrels.

The nose has surprisingly fresh and youthful aromas. Although the tannins are extremely well integrated they are prominent enough to compliment the upfront aromas.

The red berry flavours are supported by a wide and profound mid-pallet. The back pallet ends with a combination of dark fruit, enhanced by smoked flavours, leaving a lingering aftertaste.

This wine is most enjoyable now, but promise not to disappoint within the next 10 years.

Bin-No	296100 10 (6 bot. of 750ml) 296104 10 (1 bot of 1500ml) 296103 10 (1 bot of 3000ml) 296115 10 (1 bot of 5000ml) 296118 10 (1 bot of 18000ml)
Vintage	2010
Origin	Philadelphia, South Africa
Producer	Capaia
Blend	31% Petit Verdot 30% Cabernet Sauvignon 17% Merlot 11% Cabernet Franc 11% Shiraz
Alcohol	14 % vol
Sugarfree Extract	33.0 g/l
Residual Sugar	2.5 g/l
Total Acid	5.8 g/l
pH	3.6
Maturation	15-16 months in 60% new French oak Barriques
Recommended Temperature	17-18 °C
Ageing Potential	Up to 10 years from vintage