

Capaia ONE 2011



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.

This wine has immense depth of colour, with a dark, almost opaque garnet core. The nose offers overt aromas of intense black fruit with an earthy, mineral bouquet from the new French oak barrels used for maturation.

The striking dark fruit aromas follow seamlessly onto a mouth filling palate with an incredible texture of velvety tannins. Herbal notes, accentuated with a hint of meatiness on the aftertaste completes the palate of this wine.

This full bodied wine shows all the attributes of a good quality wine – balance, length, intensity and complexity with an aging potential of up to ten years or more from vintage.

| | |
|--------|------------------------------|
| Bin-No | 296100 11 (6 bot. of 750ml) |
| | 296104 11 (1 bot. of 1500ml) |
| | 296103 11 (1 bot. of 3000ml) |
| | 296115 11 (1 bot. of 5000ml) |

| | |
|---------|------|
| Vintage | 2011 |
|---------|------|

| | |
|--------|----------------------------|
| Origin | Philadelphia, South Africa |
|--------|----------------------------|

| | |
|----------|--------|
| Producer | Capaia |
|----------|--------|

| | |
|-------|------------------------|
| Blend | 35% Cabernet Sauvignon |
| | 22% Cabernet Franc |
| | 16% Merlot |
| | 13.5% Petit Verdot |
| | 13.5% Shiraz |

| | |
|--------------------|----------|
| Alcohol | 14% vol |
| Sugar free Extract | 33.6 g/l |
| Residual Sugar | 3.9 g/l |
| Total Acid | 5.3 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 |
|------------------|-----------------------------|