

Capaia ONE 2014

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.

Deep garnet in colour, this Cabernet-dominated blend shows intense aromas of ripe dark berries with nuances of oak. The palate follows through with a powerful mix of deep, dark berry flavours. Smoke tobacco supports the rich texture. Although the tannins are firm they are soft so the fruits give lots of flesh on the mid-palate. Carpaccio meatiness are enhanced by a touch of spiciness with a lingering finish which invites you to the next glass.

This elegant wine compliments most meat dishes like steak, game and veal.



Bin-No	296100 14 (6 bot. of 750ml)
	296104 14 (1 bot. of 1500ml)
	296103 14 (1 bot. of 3000ml)
	296115 14 (1 bot. of 5000ml)
	296109 14 (1 bot. of 9000ml)

Vintage	2014
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Ward	Philadelphia, South Africa
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Producer	Capaia
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Blend	78% Cabernet Sauvignon
	9% Shiraz
	7% Merlot
	6% Cabernet Franc

Alcohol	14.5 % vol
Residual Sugar	3.9 g/l
Total Acid	5.6 g/l
Free SO ²	24 mg/l
Total SO ²	81 mg/l
pH	3.67

Maturation	18 months in 60% new French Oak Barriques
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Recommended Temperature	Drink at room temperature 17 – 18 °C
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Ageing Potential	Up to 10 years from vintage
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