

Capaia ONE 2016



The 2016 vintage will likely go down as one of the wildest growing seasons, thanks to torrid heat and record drought. With small berries, yields were down, but smaller berries resulted in wines with a good concentration of flavours. Picked at optimum ripeness, grapes underwent natural fermentation in large French oak fermenters. Eight months following malolactic fermentation, individual vineyards were still kept separate before being blended together and matured for a further 12 months in French oak barriques.

All the different aspects involved in creating this wine join together in the bottle to display a well-balanced wine. Aromas and flavours of black fruits, with a hint of herbs, blends well with the smokiness and spiciness imparted from spending time in 60% new French oak. This full-bodied blend is complex, yet elegant, with ample, but soft tannins, providing structure to last 10 years and more.....

Bin-No	296100 16 (6 bot. of 750ml) 296104 16 (1 bot. of 1500ml) 296103 16 (1 bot. of 3000ml) 296115 16 (1 bot. of 5000ml)
Vintage	2016
Ward	Philadelphia, South Africa
Producer	Capaia
Blend	38% Cabernet Sauvignon 27% Shiraz 23% Petit Verdot 12% Cabernet Franc
Alcohol	14 % vol
Residual Sugar	3.5 g/l
Total Acid	5.4 g/l
Free SO ²	18 mg/l
Total SO ²	89 mg/l
pH	3.68
Maturation	18 months in 60% new French Oak Barriques
Recommended Temperature	Drink at room temperature 17 – 18 °C
Ageing Potential	Up to 10 years from vintage