



Capaia Rosé 2017

The 2017 vintage has seen the first time that the method of “direct pressing” has been used to create this Merlot-based Rosé.

Bunches were destemmed and whole berries went directly into the press. Kept constantly under carbon dioxide gas to ensure minimum oxidation, the grapes only underwent the softest pressing stage.

The soft and short pressing ensured that only the free run juice as well as the outer pulp juice was extracted. The result: a vibrant, lively wine with an appealing colour. The aim was to achieve a “salmon pink” colour by minimising any skin contact, also known as Amiel style.

Although youthful and crisp, the wine is easy to drink and a real crowd pleaser.

Bin-No	298400 17 (6 bot. of 750ml) 298410 17 (1 bot. of 1500ml)
Vintage	2017
Ward	Philadelphia, South Africa
Producer	Capaia
Blend	100% Merlot
Alcohol	12.5 % vol
Residual Sugar	1.1 g/l
Total Acid	5.6 g/l
Free SO ²	25 mg/l
Total SO ²	114 mg/l
pH	3.36
Recommended Temperature	10 °C
Ageing Potential	Drink within 2-3 years