



Capaia Rosé 2018

The method of “direct pressing” has been used to create this 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.

On the nose are hints of raspberries and strawberries, dusted with a pinch of spice. Refreshing and light bodied, balanced by a crisp acidity this is a mouth-watering and appetising wine.

Bin-No	298400 18 (6 bot. of 750ml)
Vintage	2018
Ward	Philadelphia, South Africa
Producer	Capaia
Blend	92% Merlot 8% Sauvignon Blanc
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	82 mg/l
pH	3.38
Recommended Temperature	10 °C
Ageing Potential	Drink within 2-3 years