



Capaia Sauvignon Blanc 2010

Capaia was once again blessed with a slow cool start of summer 2010. This together with the South Easterly wind kept temperatures low helping to preserve the delicate flavours.

These favourable conditions enabled the picking teams to harvest the blocks at ease at their optimum stage.

Assisted by consultant Armin Tement, renowned Sauvignon Blanc producer in Austria, a typical European style wine was created – green pepper, asparagus and delicate flower flavours come forward on the nose, while the palate is long and lingering and finishes with a lively mineral acidity.

The wine has all the classical Sauvignon Blanc character features which will give it timeless elegance.

Bin-No	296160 10 (6 bot. of 750ml)
Vintage	2010
Ward	Philadelphia, South Africa
Producer	Capaia
Blend	100% Sauvignon Blanc
Alcohol	13.1% vol
Residual Sugar	1.7 g/l
Total Acid	6.5 g/l
Free SO ²	28 mg/l
Total SO ²	150 mg/l
pH	3.39 g/l
Recommended Temperature	10 °C
Ageing Potential	within 2-3 years