



## Capaia Shiraz 2015

For the first time, Capaia produced a single variety red wine. Only a limited quantity of 2,600 bottles have been produced. This special edition to Capaia's portfolio of wines underwent natural fermentation in large French Oak fermenters. For maturation this elegant wine spent 22 months in a combination of first and second fill French Oak barrels.

The fragrant aromas of dried herbs and spices follow seamlessly onto a harmonious, smooth and flavoursome palate. A dark, handsome and full-bodied wine with a long, soft finish, making it extremely refined with excellent aging potential, yet also very approachable at this early stage.

Bin-No	298200 15 (6 bot. of 750ml)
Vintage	2015
Origin	Philadelphia, South Africa
Producer	Capaia
Blend	100% Shiraz
Alcohol	14% vol
Sugar free Extract	33.3 g/l
Residual Sugar	4.5 g/l
Total Acid	5.8 g/l
pH	3.53
Maturation	22 months in 1 <sup>st</sup> and 2nd fill French Oak Barriques
Recommended Temperature	17 – 18 °C
Ageing Potential	Up to 10 years from vintage