



Capaia Shiraz 2018

The 2018 harvest season was really challenging, due to a prolonged drought, accompanied by water restrictions. The dry weather throughout the season had its advantages as vines were healthy with limited incidences of pests, diseases or rot. The dry, warm weather resulted in healthy grapes and small berries with good intensity. Greater variation between night and day temperatures during the ripening stage gave the colour and flavour formation a further boost, which are indicative of remarkable quality wines.

From time to time, depending on the vintage and grapes available, Capaia releases a special edition of Shiraz as a single variety. This Shiraz underwent natural fermentation in large French Oak fermenters. Maturation took place in 2nd fill French Oak barrels for a total of 14 months.

Dark, deep ruby red with a forthcoming nose of prunes, black cherries, raspberries, forest floor, bacon, cedar.... The entry is dry, with peppery, tangy red fruit and smoky flavours tantalising the palate. This medium- to full-bodied wine has superb aging potential, yet also very approachable at this early stage.

Bin-No	298200 18 (6 bot. of 750ml)
Vintage	2018
Origin	Philadelphia, South Africa
Producer	Capaia
Variety	100% Shiraz
Alcohol	14.5 % vol
Sugar free Extract	28.3 g/l
Residual Sugar	2.6 g/l
Total Acid	5.2 g/l
pH	3.58
Maturation	14 months in 2nd fill French Oak Barriques
Recommended Temperature	17 – 18 °C
Ageing Potential	Up to 10 years from vintage