



Capaia Southern Slopes White

main variety Sauvignon Blanc

analysis alc: High | ph: 3.3 | rs: Dry | ta: 7.0

type White

producer Capaia Wines

style Dry

winemaker Stephan von Neipperg, Bernabé Strydom,

taste Fragrant

wine of Philadelphia

body Medium

tasting notes

On the southern slopes of Capaia you will find most of the Sauvignon Blanc vineyard blocks, each block with its own identity, giving special characteristics to the wine. Depending on the availability and style, we choose grapes from specific blocks to create a crisp and easy drinking wine at affordable prices without compromising on quality.

ageing potential

Enjoy within 1-2 years.

blend information

Sauvignon Blanc

food suggestions

Enjoy with friends, without food! An ideal sunset drink.

in the cellar

Healthy grapes are destemmed and crushed with skin contact overnight before being pressed. Care is taken to ensure minimum oxygen exposure before inoculation of different selected yeast strains. The wine is cold-fermented for 14-16 days in stainless steel tanks. To further enhance the flavours, the wine is left on its fine lees for another four months before bottling.