



Capaia 2005

CAPAIA is the flagship blend of the traditional Bordeaux varieties, namely Cabernet Sauvignon, Merlot and Petit Verdot adding to the complexity and style of the wine.

The sourcing of suitable soils and areas where the imported quality vines could be planted involved much planning and research, and the resulting character of the wine bears testimony to this unique terroir. Situated approximately 15km from the cool Atlantic Ocean, at altitudes of between 170m and 270m, the area of production is named after the little town of Philadelphia, and the first virus-free, imported vineyards were established in 2000. The challenging slopes, characterised by their stony shale composition and exposure to the predominant South Easterly wind, make for harsh growing conditions which result in naturally well balanced canopies and small, concentrated fruit.

The 2005 vintage was a very successful one for the quality of the red wines at Capaia.

Late rains in January helped to support the vines through an otherwise hot and dry ripening period that shortened the intervals between the varieties dramatically. The grapes were picked at optimum ripeness before undergoing the natural fermentation in large French Oak fermenters. Individual vineyards were kept separate to evaluate their quality before being carefully blended together and matured in new French Oak barriques for 15 months. The wine was bottled without fining or filtration, and so may form a deposit with time. It is therefore recommended that it be decanted before enjoying with good friends and good food.

The wine displays complex aromas of meat, spice, tobacco and dark berry fruit. These are supported by a deliciously full, well balanced palate packed with layers of flavour that linger beautifully.



Capaia 2005

Bin-No	296100 05 (6 bot. of 750ml) 296104 05 (1 bot. of 1500ml)
Vintage	2005
Origin	Philadelphia, South Africa
Producer	Capaia
Blend	55% Merlot 34% Cabernet Sauvignon 11% Petit Verdot
Alcohol	14.5% vol
Sugarfree Extract	31.3 g/l
Residual Sugar	2.5 g/l
Total Acid	5.5 g/l
pH	3.63
Maturation	15 months in new French oak Barriques
Recommended Temperature	17-18 °C
Ageing Potential	Up to 8 years from vintage
Accolades	Michelangelo International Wine Gold Award 2006