



## Capaia 2006

This bold Bordeaux blend is the result of the unique character of each variety blended to harmony under the CAPAIA label.

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 wines 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 predominantly South Easterly wind, makes for harsh growing conditions which result in naturally well balanced canopies and small, concentrated fruit.

During the post-harvest period in May 2005 good rainfall occurred, with leaf drop at the usual time, resulting in good accumulation of reserves. It was a standard cold and wet Cape winter, after two dry winters, which meant that the vines could enjoy proper dormancy. End May and June were particularly cold, at night especially, with our region receiving ample precipitation during this period. The growing season from September to November was characterised by mild to cool weather. During flowering and berry set in October and November weather conditions fluctuated, as usual, between warm and cold, windy periods. During harvest time uneven ripening was found as a result of cold, rainy weather during the budding season. On the whole growth was good, however, and the canopy sufficient, with warm, dry weather in February resulting in excellent, slow ripening conditions which contributed to good phenolic ripening.

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 14 months. The wine was bottled without fining and with a light filtration, and so may form a deposit with time.

This jewel of Capaia displays bright berry fruits such as cherry and blackcurrant mixed with spice, roasted nuts and dark chocolate. All is balanced with a deliciously ripe palate full of power and richness rapped in super- fine tannins.



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Bin-No	296100 06 (6 bot. of 750ml) 296104 06 (1 bot. of 1500ml)
Vintage	2006
Origin	Philadelphia, South Africa
Producer	Capaia
Blend	55% Cabernet Sauvignon 27% Merlot 15% Petit Verdot 3% Cabernet Franc
Alcohol	14% vol
Sugarfree Extract	30.5 g/l
Residual Sugar	2.1 g/l
Total Acid	5.2 g/l
pH	3.60
Maturation	15 months in new French oak Barriques
Recommended Temperature	17-18 °C
Ageing Potential	Up to 8 years from vintage