

C W A I P N A E I S A



Capaia 2004

CAPAIA is the flagship blend of the traditional Bordeaux varieties, namely Cabernet Sauvignon and Merlot, with smaller amounts of Cabernet Franc 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.

Grapes are harvested at full ripeness, with great importance placed on the quality of the skins and pips. Small parcels are carefully selected, hand picked and sorted, before their transformation in French Oak fermenters occurs. Following the natural fermentation and extended maceration on the skins, the wines are moved directly from the large fermenters to smaller new French Oak barriques, where the Malolactic fermentation is allowed to occur naturally and the progress of each vineyard can be carefully monitored. The wines are allowed to mature and develop for approximately 15 months in the barrels, before being bottled and labelled on the property. The fine balance and structure of CAPAIA will benefit from careful cellaring, and this wine should reach its full potential approximately four years after production and will continue to improve for up to eight years.

CAPAIA represents the gifts of nature and the efforts of teamwork of which we are all very proud. It is our wish that you enjoy this wine with good food and good friends, and we hope that it is a memorable experience.



Capaia 2004

Bin-No	296100 04 (6 bot. Of 750ml) 296105 04 (1 bot.of 1500ml)
Vintage	2004
Origin	Philadelphia, South Africa
Producer	Capaia
Blend	54% Merlot 36% Cabernet Sauvignon 6% Petit Verdot 4% Cabernet Franc
Alcohol	14.5% vol
Sugarfree Extract	29.5 g/l
Residual Sugar	1.7 g/l
Total Acid	5.1 g/l
Maturation	15 months in new French oak Barriques
Recommended Temperature	17-18 °C
Ageing Potential	Up to 8 years from vintage
Accolades	John Platter Guide 4.5 Stars of 5