

## Capaia Cabernet Sauvignon / Merlot 2017

The Cabernet Sauvignon is rounded off by the Merlot, adding juicy red fruit flavours to the ripe black fruit flavours with nuances of spice and herbs. This Bordeaux style blend is well-crafted with firm tannins, enhancing the ageing potential.

**variety** : Cabernet Sauvignon | 47% Cabernet Sauvignon; 33% Merlot; 8% Cabernet Franc; 8% Petit Verdot; 4% Shiraz

**winery** : Capaia Wines

**winemaker** : Stephan von Neipperg, Bernabé Strydom, Gerhard Augustyn

**wine of origin** : Philadelphia

**analysis** : alc : 13.5 % vol rs : 2.8 g/l pH : 3.61 ta : 5.5 g/l so2 : 67 mg/l fso2 : 27 mg/l

**type** : Red **style** : Dry **body** : Medium **taste** : Fragrant **wooded**

**pack** : Bottle **size** : 750ml **closure** : Cork

**ageing** : 5 – 7 years from vintage.

Despite the ongoing drought, the 2017 vintage produced healthy vineyards and smaller berries with good colour and flavour concentration. These conditions, along with the ideal cool weather during harvest time formed the perfect combination for an exceptional quality grape harvest.

**in the cellar** : Picked at optimum ripeness, these grapes are destemmed and undergo natural fermentation in large French-oak fermenters. Alcoholic fermentation lasts about 21 days during which gentle pump-overs encourage delicate flavour and colour extraction. Pressing of the skins when fermentation is completed, the wine is transferred to the barrels for malolactic fermentation. The individual components of the Cabernet Sauvignon and Merlot blend are kept separate for a period of 6 months before being carefully blended. Thereafter the blend spends another 12 months in 2nd and 3rd fill French-oak barrels.

