

Capaia Sauvignon Blanc 2016

Guava, apple and underlying passion fruit aromas prevail, while the mouth is filled in every corner and ends with a clean, crisp lingering taste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Capaia Wines

winemaker : Stephan von Neipperg, Bernabé Strydom, Gerhard Augustyn

wine of origin : Philadelphia

analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.21 ta : 6.7 g/l so2 : 97 mg/l fso2 : 21 mg/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

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

ageing : Within 2-3 years

in the vineyard :

The south-facing vineyards of Capaia enjoyed cool and moderate conditions throughout the ripening season of 2015/16 (December – January).

This ensured that the delicate Sauvignon Blanc flavours were preserved and carefully brought from the vineyards into the winery.

in the cellar : Healthy grapes were left overnight for maximum skin contact, and pressed the following day. Care was taken to ensure minimum oxygen exposure to the precious juice before inoculation and fermentation took place. Selected yeast strains were used to ensure complexity and to bring forward the natural flavours of the grapes.

