

Capaia Sauvignon Blanc 2019

Tropical fruit notes with prominent white peach flavours on the nose. Light to medium-bodied with fresh acidity, this wine leaves a lingering aftertaste, with a delicious and rich mouthfeel.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Capaia Wines

winemaker : Stephan von Neipperg, Bernabé Strydom, Stephan Potgieter

wine of origin : Philadelphia

analysis : alc : 13 % vol rs : 1.6 g/l pH : 3.15 ta : 6.5 g/l so2 : 91 mg/l fso2 : 24 mg/l

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

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

ageing : Enjoy within 3-4 years

about the harvest: With a late start to the winter season preceding the 2019 harvest, good rainfall was very much welcomed after a three year drought. Spring was characterised by big weather fluctuations, but conditions improved with the onset of summer. Temperatures were moderate in December and January, followed by a hot February. Harvesting kicked off a little later than normal. A larger crop than 2018, with promising quality.

in the cellar : The grapes were destemmed and crushed with skin contact overnight before being pressed. The wine was then cold fermented for 14 – 16 days, using different yeast strains. It was left on its fine lees for 4 months to further enhance the flavours.

