

## Capaia Cabernet Sauvignon / Merlot 2018

This wine displays aromas of sweet red cherries and cranberries. The palate is rich in texture with flavours of ripe berries and herbs.

Enjoy with hearty dishes, such as roast lamb and beef, coq au vin and pasta bakes.

**variety :** Cabernet Sauvignon | 59% Cabernet Sauvignon, 21% Merlot, 15% Shiraz, 3% Petit Verdot and 2% Cabernet Franc

**winery :** Capaia Wines

**winemaker :** Stephan von Neipperg, Bernabé Strydom, Stephan Potgieter

**wine of origin :** Philadelphia

**analysis :** alc : 13.5 % vol rs : 2.9 g/l pH : 3.57 ta : 5.4 g/l so2 : 67 mg/l fso2 : 27 mg/l

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

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

Gilbert & Gaillard – Double Gold

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

The 2018 harvest season was really challenging, due to a prolonged drought, accompanied by water restrictions. The dry weather throughout the season had its advantages as vines were healthy with limited incidences of pests, diseases or rot.

**in the vineyard :** Picked at optimum ripeness, these grapes are destemmed and undergo natural fermentation in large French-oak fermenters.

**in the cellar :** 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 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 spent 12 months in 2nd and 3rd fill French-oak barrels.

