

Capaia Sauvignon Blanc 2022

Capsicum and green peas on the nose. A fragrant and full palate with canned peas and litchi following on the lengthy aftertaste. Crisp and refreshing.

An excellent partner with white meat, including chicken, pork, turkey and fish. This wine complements salads, sautéed veggies and soft cheese like Goat's milk cheese.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Capaia Wines

winemaker : Stephan von Neipperg, Bernabé Strydom

wine of origin : Philadelphia

analysis : alc : 14 % vol rs : 1.7 g/l pH : 3.48 ta : 6.4 g/l so2 : 92 mg/l fso2 : 33 mg/l

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

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

ageing : Drink through to 2026.

For the last four years, the Western Cape experienced a severe drought with smaller crops year on year. This year our vineyards produced 45% more grapes than it did the past four years, thanks to good reserves accumulated in the post-harvest period, rain during critical berry growth stages and a moderate climate throughout the growing season.

about the harvest: A cool season and moderate weather conditions during the growing season slowed down ripening, which resulted in a delay of harvest on average by 10 to 14 days. Thanks to the cooler season, we had striking colour and flavour extraction from the grapes in the cellar, which promises a treat from the 2022 vintage wines.

in the cellar :

The grapes were destemmed and crushed with skin contact overnight before being pressed. The wine was then cold fermented for about 20 days, using different yeast strains. Following fermentation, the wine spent another 4 months on fine lees, before bottled.

