

David Finlayson Camino Africana Pinot Noir Reserve 2018

This wine is made from Pinot Noir, clone 667, planted two decades ago on the Stellenbosch mountain as an experimental block. In my search for special and undiscovered sites and wines, I found the grapes and have followed their path into this fantastic example of what potential there truly exists for Pinot Noir in Stellenbosch when the right clone is fitted into the perfect site and terroir. A wine for maturation and enjoyment when the time is truly ripe for the reward. This wine signifies something truly special to me as a winemaker and is part of my journey in life and wine in South Africa, hence the name, Camino Africana, "The African Way"

variety : Pinot Noir | 100% Pinot Noir

winery : Edgebaston Vineyard | David Finlayson Wines

winemaker : David Finlayson

wine of origin : Stellenbosch

analysis : alc : 14.73 % vol rs : 2.1 g/l pH : 3.36 ta : 5.9 g/l va : 0.70 g/l so2 : 49 mg/l fso2 : 12 mg/l

type : Red **style :** Dry

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

Camino Africana Pinot Noir 2013

-Platter Guide 2017: 4 Star Platter

Camino Africana Pinot Noir 2013

-Platter Guide 2015: 4½ Star Platter

-88 points: eRobert Parker

-89 points: Stephen Tanzer International Wine Cellar

in the vineyard :

Soil Type: Deep red gravel soils on Stellenbosch Mountain.

about the harvest:

Harvest Date: February 2018

in the cellar :

The 1.2 tons of Pinot Noir grapes were carefully sorted and crushed whole berry into a 1.5 ton fermenter. After 3 days cold soak and allowing spontaneous fermentation to take place, punchdowns occurred 4 times per day for 5 days. 3 days post ferment maceration was followed by a soft press and further 18 months maturation in 2 New 300 litre Burgundy Hogshead barrels. Bottled with minimal filtration and no fining to maintain the wines fine structure



Edgebaston Vineyard | David Finlayson Wines

Stellenbosch

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