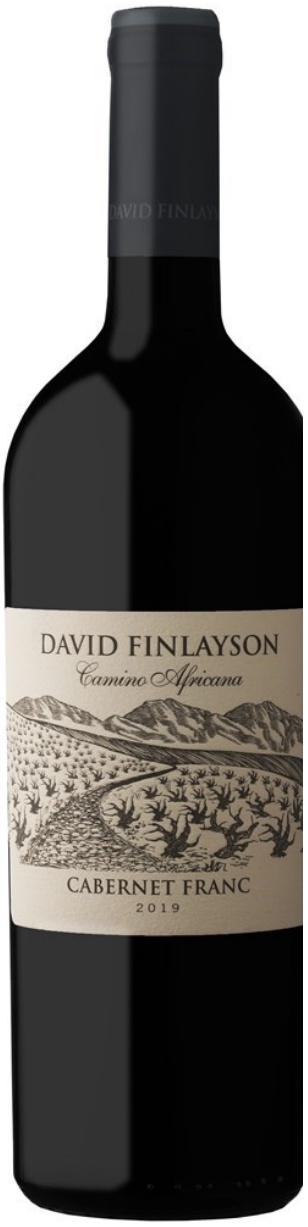
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David Finlayson Camino Africana Cabernet Franc 2019

Depth, structure, bold fruit and suave, juicy tannins – all bolstered with classy wood regimen – make for unmistakable quality.

variety : Cabernet Franc | 100% Cabernet Franc
winery : Edgebaston Vineyard I David Finlayson Wines
winemaker : David Finlayson
wine of origin : Stellenbosch
analysis : **alc :** 13.34 % vol **rs :** 1.6 g/l **pH :** 3.49 **ta :** 6.1 g/l **va :** 0.85 g/l **so2 :** 100 mg/l **fso2 :** 31 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork



ageing :

A wine for maturation and enjoyment when the time is truly ripe for the reward.

in the vineyard :

With all the hype for resurrected old vine projects and natural wines, David's "Camino Africana" project seeks to kill 2 birds with one stone. This is the oldest Cab Franc vineyard in Stellenbosch – planted in 1985. The vineyard is in fairly poor condition and its upkeep and rejuvenation is constant and ongoing. The 5 tons of Cab Franc grapes (that's all of it) were carefully sorted and lightly pressed into a 5-ton fermenter. After 3 days of cold soaking and allowing spontaneous fermentation to take place, pump overs occurred 3 times per day for 14 days. 10 full days of post ferment maceration was followed by a soft press and further 18 months' maturation in new 300 liter Allier hogshead barrels. Bottled with minimal filtration and no fining to maintain the wine's fine structure. This is as non-interventionist as he could manage. The fruit is pure and very expressive, and challenges the notion that this grape should be used for blending.

in the cellar :

The 5 tons Cab Franc grapes were carefully sorted and crushed whole berry into a 5 ton fermenter. After 3 days cold soak and allowing spontaneous fermentation to take place, pumpovers occurred 3 times per day for 14 days. 10 days post ferment maceration was followed by a soft press and further 24 months maturation in 30% New and 70% Second Fill 300 litre Allier Hogshead barrels. Bottled with minimal filtration and no fining to maintain the wine's fine structure. This is as non-interventionist as he could manage. The fruit is pure and very expressive, and challenges the notion that this grape should be used for blending.

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Stellenbosch

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