

David Finlayson Camino Africana Cape Vintage 2021

Made in the traditional "vintage port style" from grapes specifically grown for this purpose in a warm, dry microclimate.

This fortified wine will be ideal with deserts, cheeses and preserved fruit to round off a meal or enjoyed on its own by a warm fireside or during a night safari listening to the sounds of the African bush and wildlife.

variety : Touriga Nacional | 50% Touriga Nacional, 50% Tinta Roriz, Garnacha

winery : Edgebaston Vineyard | David Finlayson Wines

winemaker : David Finlayson

wine of origin : Western Cape

analysis : alc : 18.75 % vol rs : 101.5 g/l pH : 3.74 ta : 5.1 g/l

type : Fortified **style :** Sticky **wooded**

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

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".

in the vineyard : Made from nearly equal amounts of Touriga Nacional, Tinta Barocca. The first two from vines planted in the very dry area of Prince Albert Hamlet in the Karoo and the latter from Paarl.

about the harvest: Harvest dates: March 2021

Average Production: 4-5 tons/hectare

in the cellar : The grapes were crushed together into open top fermenters where the primary fermentation and six punchdowns per day was done for a period of a week before pure grape spirits were added to arrest the fermentation, keeping just the right amount of natural grape sugar in the wine. The wine was matured for 12 months in 300 litre barrels before being racked and bottled.



Edgebaston Vineyard | David Finlayson Wines

Stellenbosch

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