

David Finlayson CAB et al. 2022

Having worked at the world famous Chateau Margaux in his early winemaking career, David fully understands the nature of making a good Bordeaux style blend. In the Cab et al, he has changed the style from a wine that needs many years to mature to a softer, plush wine that is ready to drink at a far younger age.

Ideal to serve with robust dishes such as lamb shank or steak hollandaise. It will also pair well with vegetarian dishes such as Biryani and vegetable curry. Perfectly suited to enjoying by a warm fireplace or watching the sun go down.

variety : Cabernet Sauvignon | 71% Cabernet Sauvignon, 10% Cabernet Franc, 9% Merlot, 5% Malbec, 5% Petit Verdot

winery : Edgebaston Vineyard | David Finlayson Wines

winemaker : David Finlayson

wine of origin : Western Cape

analysis : alc : 13.41 % vol rs : 3.4 g/l pH : 3.64 ta : 5.6 g/l

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

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

This wine is a blend of Stellenbosch and Paarl grapes made up from juicy Cabernet Sauvignon with a splash of rich Merlot, fruity Cabernet Franc and graphite Petit Verdot to back it up and broaden the flavor spectrum.

about the harvest: The grapes for this wine are hand picked.
Yields per acre: 2-3 ton

in the cellar : The grapes are sorted through a Pellenc Selectiv destemmer which ensures that only the best berries go into the fermenters. Fermentation is done in Stainless steel tanks of 75 hl over a period of approximately 3 weeks with 10 days maceration on the skins post ferment. Pumpovers and punchdowns occur 2-3 times per day and are done gently so as to extract colour but not harsh tannins. Pressing is done very gently in a bag press to only extract the soft tannins.

Maturation is done for 14 months in a combination of 95 % French oak and 5% American oak. The wine is fined with Vegecol before a soft filtration and bottling.



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Stellenbosch

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