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David Finlayson Camino Africana Cabernet Franc 2023

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 :** 13.97 % vol **rs :** 1.2 g/l **pH :** 3.50 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded** **vegetarian**
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 : The grapes come from a really old Cabernet Franc vineyard, planted on an old seabed in the Helderberg Basin, near the town of Somerset West – facing the ocean. The soils reminded David very much of the Graves region in Bordeaux, suggesting the potential to make a great wine from this vineyard that is being threatened by urban encroachment. In fact, it's the last remaining vineyard of any sort within this fully developed community. In his search for special and undiscovered vineyard sites, this truly ranks among his most epic discoveries, given what it is capable of producing.

about the harvest: February – March 2023
Yield per Acre: 2 tons (total vineyard yielded 5 tons of fruit)

in the cellar : Nearly five 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 24 months' maturation in new and second fill 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.

Wood Elevation: 24 months maturation 30% New and 70% Second Fill 300 litre Allier Hogshead barrels.

Filtration and fining: Minimal filtration and no fining

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Stellenbosch
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