



David Finlayson

Camino Africano Pinot Noir Reserve 2018

Wine Maker: David Finlayson

Appellation: Western Cape

Varietal: Pinot Noir

Yields per acre: 3 tons

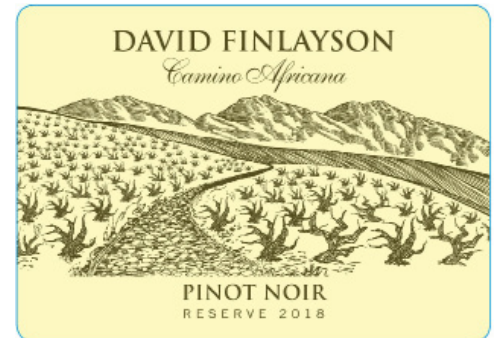
Cases produced: 72

Filtration and fining: No fining , coarse filtration

Wood treatment: 11 months 90% French oak/10% American oak.

30% New French, 70% 2/3 fill French oak

Length of barrel maturation: 18 months



UPC#: 858441006804

Alcohol: 14.73%

pH: 3.36

Total Acid: 5.9

Residual Sugar: 2.5 g/l

Free/Total Sulfur: 12/49 mg/l

Winemaker Notes: 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."

Tasting notes: A fresh, cherry and dark raspberry flavored wine with hints of vanilla oak and cinnamon spice backed by a fresh acidity and long fruity finish.
