

DAVID FINLAYSON

CAMINO AFRICANA PINOT NOIR 2018

Stellenbosch, South Africa



Technical Notes

This wine is made from some of the very first Dijon clone plantings in South Africa. This wine is entirely made from Pinot Noir Clone 667, planted in the mid 90's on the Stellenbosch mountain as an experimental block, by the Enology Department of Stellenbosch University. In his search for special and undiscovered sites and wines, David Finlayson found this vineyard and has created a "hands off", non-interventionist wine that showcases the true potential that exists for Pinot Noir in Stellenbosch - when the right clone is planted on the perfect site. Alas, this vineyard is tiny - half an acre. Hand-picked and fermented in a closed tank with wild ferment with 25% stems for tannin structure. During the 7-10 day maceration time, 2 pump overs were done each day. Wine was then pressed and racked to new and used French barrels for 18 months. During that time it was racked once. Prior to bottling, a very coarse filtering was done, but no fining. There was a tiny sulfur adjustment as well. 1200 bottles were made.

About this Wine

For many years, the only Pinot Noir clonal material available to the industry was a Swiss clone called BK5, which as it turns out was poorly suited to the terrain and the climate. This all changed finally in the middle to late 80's and soon thereafter, vigneron began importing and experimenting with different material, most notably the French Dijon clones which were very much in vogue around the world. Not surprisingly, it has taken South Africa a few decades to understand these clones and to experiment with them in various locations. This is not because they're slow learners, but rather because it takes considerable vine age for Pinot Noir to overcome its adolescence. This wine is made from Pinot Noir Clone 667, planted more than two decades ago on the Stellenbosch mountain as an experimental block, by the Enology Department of Stellenbosch University. In his search for special and undiscovered sites and wines, David found this vineyard and has created a wine that showcases the true potential that exists for Pinot Noir in Stellenbosch - when the right clone is planted on the perfect site. Alas, this vineyard is tiny - a little over half an acre.

UPC CODE: 858441006828

Wine Analyses

Alcohol: 14.73%

pH: 3.36

Total Acid: 5.9

Residual Sugar: 2.5 g/l

Free/Total Sulfur: 12/49 mg/l

Wine Maker: David Finlayson

Appellation: Stellenbosch

Varietal: Pinot Noir

Yields per acre: 3 tons

Bottles produced: 1200

Filtration and fining: No fining, coarse filtration

Wood treatment: 30% New French, 70% 2/3 fill French oak

Length of barrel maturation: 18 months

VEGAN FRIENDLY ✓

SUSTAINABLE ✓

ORGANIC ✗

BIODYNAMIC ✗

