

# DAVID FINLAYSON

## CABERNET SAUVIGNON 2020

*Stellenbosch, South Africa*

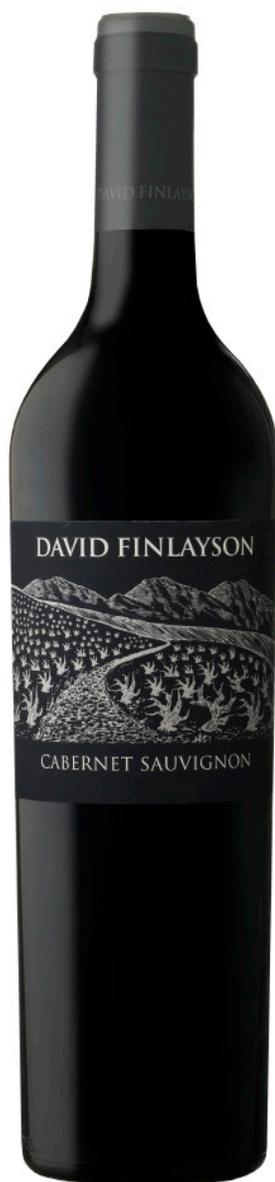
### *Technical Notes*

Sourced from the famous GS vineyard as well as four other vineyards near Stellenbosch Mountain and one in Somerset West, closer to the ocean. Important to note these are (leaf roll) virus free vineyards that average 20 years of age and yield about 3 ton/ acre. All fruit was hand-picked. Sorting of bunches was done before destemming using a Pelenc selective and sorting table to ensure only the best berries go into 70-100 hl fermentation tanks. Cultured yeasts specially selected for Cabernet Sauvignon flavors were used for ferment. Post ferment maceration was done in closed tanks for 14 days. During this time pump overs are done twice a day (softer than punch downs). Bag pressing is used for the larger cuvee and a basket press for the smaller ferments. Directly after harvest, the wine was ready to be racked to (20% new, 60% 2nd fill, 20% 3rd fill French) barrels, where it sat for about 14 months. Blending in small portions of Petit Verdot and Cabernet Franc component took place at 8 months. During this time it is only racked once, to polymerize the tannins. The assemblage was done with a view to creating a balance between new world fruitiness/ripeness and classic old world Cabernet character. Vegecol (vegan friendly) fining, was done, followed by Cross flow filtration pre-bottling under Diame cork to ensure quality.

UPC CODE: 858441006828

### *About this Wine*

With all the hype about the GS Cab, David wanted to make a more approachable and affordable Cab, that still offers up cellar worthiness and seriousness. This was made with more than a nod to the classic wines of the Medoc, in Bordeaux. Making great Cabernet is a passion of David's and his experience, while working the 1995 harvest at Chateau Margaux, taught him much. David learned the process of working better with tannin ripeness and softer, and more selective pressing regimens. He also learnt a lot about terroir and the importance of finding the clones that work best for particular areas, like his. The problem of course there is that such decisions take a long time to produce results, that can then be considered benchmarks. He believes that he is slowly getting to that point, after more than 17 years on his Stellenbosch property, as these vines have reached maturity. Of course, using the declassified barrels from his GS project as the baseline material for this wine, is a great way to start out each vintage. Incredible value Cab!



### *Wine Analysis*

Alcohol: 14.38%  
Acidity: 6.3 g/l  
pH: 3.42  
Residual sugar: 3.5 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

### *Terroir*

Wine Maker: David Finlayson  
Appellation: Stellenbosch  
Varietal: Cabernet Sauvignon  
Yields per acre: 2 tons  
Cases produced: 2000  
Site Location: 3 different vineyard in Stellenbosch – 1 mountain, 1 valley floor, 1 ocean facing (Somerset West)  
Plant density: roughly 3500/hectare  
Row direction: north/south (standard practice in SA to maximize sunlight exposure on the bunches mornings and afternoons)  
Trellising: Double wire hedge, standard practice as it's an upright hedge system.

### *Tasting Notes*

Produced from four outstanding clones of Cabernet Sauvignon planted on different sites in the Stellenbosch area. Made to exude absolute purity of varietal character and as such display true Cabernet Sauvignon cassis and blackcurrent flavors. The wine has a fresh, minty herbaceousness backed by mocha/vanilla oak. Firm structured tannins and a long finish on the palate show good ageing potential.

### *Assemblage*

90% Cabernet Sauvignon  
6% Petit Verdot  
4% Cabernet Franc

