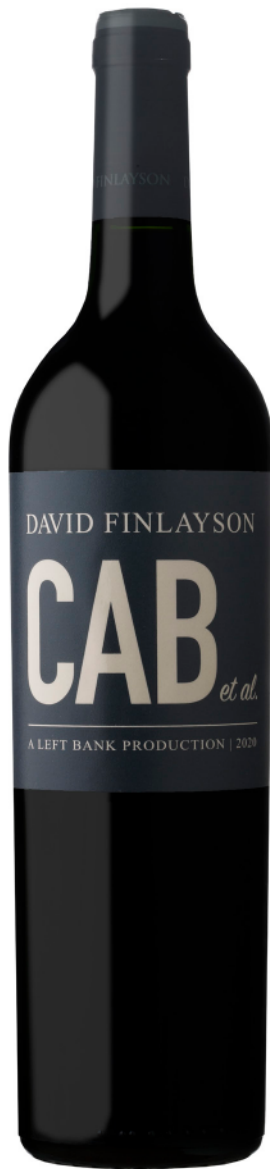


DAVID FINLAYSON

CAB et al. 2021

Western Cape, South Africa



Technical Notes

The grapes for this wine are hand picked then sorted through a Pellenc selective 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. Pump overs and punch downs 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. (Vegan friendly)

About this Wine

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. 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. 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.

UPC Code: 8 58441 00676 7

Wine Analysis

Alcohol: 14.14%

T.A.: 5.7 g/l

pH: 3.62

Residual Sugar: 2.5 g/l

✓ **VEGAN FRIENDLY**
✓ **SUSTAINABLE**
✗ **ORGANIC**
✗ **BIODYNAMIC**

Terroir

Wine Maker: David Finlayson
Appellation: Coastal (Stellenbosch/Paarl)
Yields Per Acre: 2-3 tons Cases
Produced: 1500
Site Location: Different sights on Simonsberg North and South slopes
Plant Density: 1500-3000/acre

Assemblage

52% Cabernet Sauvignon
26% Merlot
15% Cabernet Franc
5% Malbec
2% Petit Verdot

Tasting Notes

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.

Scores

91pts James Suckling

91pts John Platter

Food Suggestions

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.

