

DAVID FINLAYSON



CAMINO AFRICANA CABERNET FRANC 2022

Stellenbosch, South Africa

Technical Notes

This is the oldest Cab Franc vineyard in Stellenbosch – planted on the Somerset West side of the valley – fairly close to the ocean. The vineyard is in fairly poor condition and it's upkeep and rejuvenation is constant and ongoing struggle. Twice it has been rescued from urban encroachment as its land value is considerable. Barely 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.

UPC: 8 58441 00654 5

About this Wine

David has never been terribly fond of this grape and it wasn't until he was given the opportunity to work with this particular old vineyard, that he decided to make a single vineyard Cab Franc. The grapes come from a really old vineyard, planted on an ancient 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 serious wine. The Camino Africana project, is one that seeks to celebrate and even immortalize older vineyards that are special – this one of no exception. Threatened by persistent urban encroachment, it is in fact one of the last remaining vineyards of any sort within this fully developed community. Trying to make a wine from a struggling vineyard, in a non-interventionist manner requires that the winemaker resist the temptation to “help it along”. In his search for special and undiscovered vineyard sites, this truly ranks among David's most unique discoveries and challenges. Depth, structure, bold fruit and suave, juicy tannins – all bolstered with classy wood regimen make for unmistakable quality.

Wine Analysis

Alcohol: 14.53%
Acidity: 5.6 g/l
pH: 3.69
Residual sugar: 2.5 g/l

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

Appellation: Stellenbosch - Helderberg

Average Production: 4000 bottles

Yield per Acre: 2 tons

Filtration and fining: Minimal filtration and no fining

Harvest dates: February - March 2022

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

Reviews/Awards

“This is a very pleasant wine that drinks beautifully and without pretense. The David Finlayson 2022 Stellenbosch Camino Africana Cabernet Franc is not full-bodied, but it does offer enough intensity for grilled meats and does not fatigue the palate. In fact, it welcomes glass after glass.” - *The Wine Advocate*, 93 Pts

95 pts Platter's Wine Guide

90 pts Wine Enthusiast

