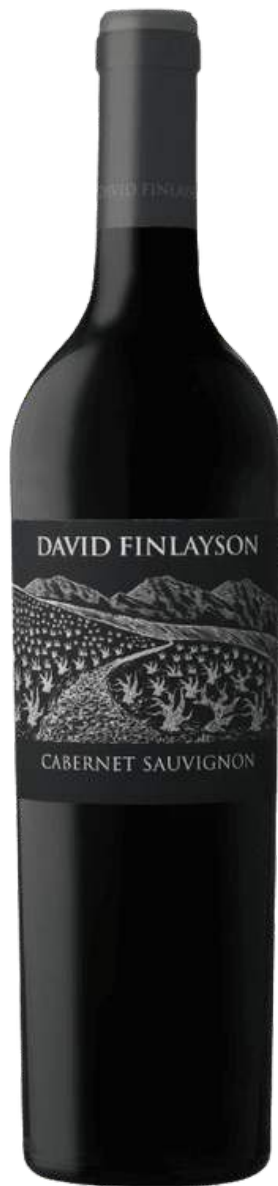


DAVID FINLAYSON



CABERNET SAUVIGNON 2022

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 2 ton/ acre. All fruit was hand-picked. Sorting of bunches was done before destemming using a Pellenc 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 every 6 hours (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 18 months. Blending in a small portions of Petit Verdot 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 Diam cork to ensure quality.

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 uses softer, more selective pressing regimens. He also learned 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, and so every vintage is still an experiment in some ways. He believes that he is slowly honing in on a house style after more than 18 years of working with this fruit. Of course, using the declassified barrels from his GS project as the baseline for this wine, is a great way to start out each vintage. The goal is simply to over-deliver and tell the story of this region. Incredible value Cab!

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Wine Analysis

Alcohol: 14.08%
Acidity: 6 g/l
pH: 3.61
Residual sugar: 3.2 g/l

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

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.

Assemblage:

88% Cabernet Sauvignon, 12% Petit Verdot

Reviews/Awards

“This is a terrific wine, and a nicely balanced one with a big enough production of 24,000 bottles to go around. The David Finlayson 2022 Stellenbosch Cabernet Sauvignon drinks with pleasure, offering dark fruit, hints of sweet earth and grilled herb. No one element dominates the others, and the wine proceeds with direct and smooth intensity, offering a very honest and satisfying experience.”

93 points - The Wine Advocate

93 points - Platter's Wine Guide

91 points - Wine Enthusiast

