

DAVID FINLAYSON



CAMINO AFRICANA CABERNET FRANC 2023

Stellenbosch, South Africa

Technical Notes

Nearly five tons of Cabernet Franc, representing the entire production of this remarkable old vineyard, were carefully sorted and lightly pressed into a 5-ton fermenter. Following three days of cold soaking, spontaneous fermentation was allowed to begin naturally, with pump-overs performed three times daily for 14 days. The wine then underwent 10 full days of post-fermentation maceration before a gentle pressing.

Maturation followed for 24 months in 300-liter Allier hogshead barrels, using 30% new oak and 70% second-fill barrels. The wine was bottled with minimal filtration and no fining in order to preserve its fine structure and expressive character. The approach remains deliberately non-interventionist, allowing the purity and individuality of this exceptional Cabernet Franc vineyard to take center stage.

UPC: 8 58441 00654 5

About this Wine

David Finlayson had never been particularly drawn to Cabernet Franc until the opportunity arose to work with this extraordinary old vineyard in the Helderberg Basin near Somerset West. Planted on an ancient seabed and facing the ocean, the vineyard's soils reminded David of the Graves region of Bordeaux and suggested the potential to produce a truly serious expression of the variety.

The vineyard is increasingly threatened by urban encroachment and is now the last remaining vineyard of any kind within its fully developed surrounding community. In David's ongoing search for distinctive and undiscovered vineyard sites, this ranks among his most remarkable discoveries, both for the challenges involved in preserving it and for the quality of fruit it is capable of producing.

The resulting wine shows depth, structure, bold fruit and suave, juicy tannins, supported by a carefully judged oak regimen. Pure and highly expressive, it makes a compelling case for Cabernet Franc as a variety capable of standing confidently on its own rather than simply serving as a blending component. Built for maturation, this is a wine to enjoy when time has allowed its full character to emerge.

Wine Analysis

Alcohol: 13.97%
Acidity: 5.9 g/l
pH: 3.50
Residual sugar: 1.2 g/l

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

Appellation: Stellenbosch, Helderberg
Variety: 100% Cabernet Franc
Yield per Acre: 2 tons
Total Vineyard Yield: 5 tons of fruit
Harvest Dates: February–March 2023
Wood Elevation: 24 months maturation in 30% new and 70% second-fill 300-liter Allier hogshead barrels
Filtration and Fining: Minimal filtration and no fining

Reviews/Awards

"The 2023 Cabernet Franc Camino Africana has a lively and well-defined bouquet with bell pepper and rose petal-tinged red berry fruit, quite Right Bank-like in style. The palate is medium-bodied, very elegant for a Cabernet Franc, nicely poised with a cool and refined finish. This is well worth seeking out as one of Stellenbosch's finer articulations of the grape variety."

- *Vinous*, 91 Pts

91 pts James Suckling

