

David Finlayson Camino Africana Cabernet Franc 2022

main variety Cabernet Franc | vintage 2022

analysis alc: 14.53 | ph: 3.69 | rs: 2.5 | ta: 5.6 | ts02: 100 | fs02: 31

type Red
style Dry
taste Fragrant
body Full

producer Edgebaston Vineyard I David Finlayson Wines
winemaker David Finlayson
wine of Stellenbosch

tasting notes

Depth, structure, bold fruit and suave, juicy tannins – all bolstered with classy wood regimen – make for unmistakable quality.

ageing potential

A wine for maturation and enjoyment when the time is truly ripe for the reward.

blend information

100% Cabernet Franc

in the vineyard

With all the hype for resurrected old vine projects and natural wines, David's "Camino Africana" project seeks to kill 2 birds with one stone. This is the oldest Cab Franc vineyard in Stellenbosch – planted in 1985. The vineyard is in fairly poor condition and its upkeep and rejuvenation is constant and ongoing.

in the cellar

The 5 tons Cab Franc grapes were carefully sorted and crushed whole berry into a 5 ton fermenter. After 3 days cold soak and allowing spontaneous fermentation to take place, pumpovers occurred 3 times per day for 14 days. 10 days post ferment maceration was followed by a soft press and further 24 months maturation in 30% New and 70% Second Fill 300 litre 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. The fruit is pure and very expressive, and challenges the notion that this grape should be used for blending.