

## Camino Africana Cabernet Franc 2014

main variety Cabernet Franc

vintage 2014

analysis alc: 15.02 | ph: 3.59 | rs: 2.6 | ta: 5.9 | va: 0.77 | ts02: 90 | fs02: 30

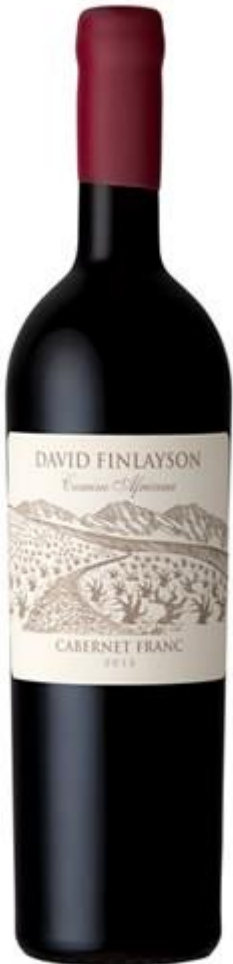
type Red

producer Edgebaston

style Dry

winemaker David Finlayson

wine of origin Stellenbosch



### tasting notes

This wine signifies something truly special to me as a winemaker and is part of my journey in life and wine in South Africa, hence the name, Camino Africana, "The African Way"

### 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

Soil Type: Deep white pebble, seabed alluvial soils in Somerset West

### about the harvest

Harvest Date: March 2014

### 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 18 months maturation in New 300 litre Allier Hogshead barrels. Bottled with minimal filtration and no fining to maintain the wines fine structure.