



David Finlayson Camino Africana Cabernet Franc 2016

main variety Cabernet Franc

vintage 2016

analysis alc: 14.73 | ph: 3.51 | rs: 2.6 | ta: 6.3 | va: 0.85 | ts02: 100 | fs02: 31

type Red

producer Edgebaston

style Dry

winemaker David Finlayson

taste Fragrant

wine of origin Stellenbosch

body Full

tasting notes

This wine is made from Cabernet Franc planted on an old seabed in the Helderberg Basin. The soils reminded me very much of the Graves region in Bordeaux, allowing me to spot the potential to make a great wine from these vineyards that are threatened by Urban encroachment.

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

In my search for special and undiscovered sites and wines, I am proud to have found these grapes and have followed their path into this fantastic example of what potential there truly exists for Cabernet Franc in the Helderberg area of Stellenbosch when the right variety is fitted into the perfect site and terroir. A wine for maturation and enjoyment when the time is truly ripe for the reward.

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

about the harvest

Harvest Date: March 2016

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 wines fine structure.