David Finlayson Camino Africana Pinot Noir Reserve 2018

main variety Pinot Noir | vintage 2018

analysis alc: 14.73 | ph: 3.36 | rs: 2.1 | ta: 5.9 | va: 0.70 | ts02: 49 | fs02: 12

type Red | producer Edgebaston Vineyard I David Finlayson Wines

style Dry | winemaker David Finlayson

wine of Stellenbosch

tasting notes

This wine is made from Pinot Noir, clone 667, planted two decades ago on the Stellenbosch mountain as an experimental block. In my search for special and undiscovered sites and wines, I found the grapes and have followed their path into this fantastic example of what potential there truly exists for Pinot Noir in Stellenbosch when the right clone is fitted into the perfect site and terroir. A wine for maturation and enjoyment when the time is truly ripe for the reward. 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"

blend information

100% Pinot Noir

in the vineyard

Soil Type: Deep red gravel soils on Stellenbosch Mountain.

about the harvest

Harvest Date: February 2018

in the cellar

The 1.2 tons of Pinot Noir grapes were carefully sorted and crushed whole berry into a 1.5 ton fermenter. After 3 days cold soak and allowing spontaneous fermentation to take place, punchdowns occurred 4 times per day for 5 days. 3 days post ferment maceration was followed by a soft press and further 18 months maturation in 2 New 300 litre Burgundy Hogshead barrels. Bottled with minimal filtration and no fining to maintain the wines fine structure