David Finlayson Camino Africana Cape Vintage 2021

main variety Touriga Nacional | vintage 2021

analysis alc: 18.75 | ph: 3.74 | rs: 101.5 | ta: 5.1

type Fortified | producer Edgebaston Vineyard I David Finlayson Wines

style Sticky | winemaker David Finlayson

wine of Western Cape

tasting notes

Made in the traditional "vintage port style" from grapes specifically grown for this purpose in a warm, dry microclimate.

blend information

50% Touriga Nacional, 50% Tinta Roriz, Garnacha

food suggestions

This fortified wine will be ideal with deserts, cheeses and preserved fruit to round off a meal or enjoyed on its own by a warm fireside or during a night safari listening to the sounds of the African bush and wildlife.

in the vineyard

Made from nearly equal amounts of Touriga Nacional, Tinta Barocca. The first two from vines planted in the very dry area of Prince Albert Hamlet in the Karoo and the latter from Paarl.

about the harvest

Harvest dates: March 2021
Average Production: 4-5 tons/hectare

in the cellar

The grapes were crushed together into open top fermenters where the primary fermentation and six punchdowns per day was done for a period of a week before pure grape spirits were added to arrest the fermentation, keeping just the right amount of natural grape sugar in the wine. The wine was matured for 12 months in 300 litre barrels before being racked and bottled.