

David Finlayson CAB et al. 2022

main variety Cabernet Sauvignon | vintage 2022

analysis alc: 13.41 | ph: 3.64 | rs: 3.4 | ta: 5.6

type Red
style Dry
body Full

producer Edgebaston Vineyard I David Finlayson Wines
winemaker David Finlayson
wine of Western Cape

tasting notes

Having worked at the world famous Chateau Margaux in his early winemaking career, David fully understands the nature of making a good Bordeaux style blend. In the Cab et al, he has changed the style from a wine that needs many years to mature to a softer, plush wine that is ready to drink at a far younger age.

blend information

71% Cabernet Sauvignon, 10% Cabernet Franc, 9% Merlot, 5% Malbec, 5% Petit Verdot

food suggestions

Ideal to serve with robust dishes such as lamb shank or steak hollandaise. It will also pair well with vegetarian dishes such as Biryani and vegetable curry. Perfectly suited to enjoying by a warm fireplace or watching the sun go down.

about the harvest

The grapes for this wine are hand picked.
Yields per acre: 2-3 ton

in the cellar

The grapes are sorted through a Pellenc Selectiv destemmer which ensures that only the best berries go into the fermenters. Fermentation is done in Stainless steel tanks of 75 hl over a period of approximately 3 weeks with 10 days maceration on the skins post ferment. Pumpovers and punchdowns occur 2-3 times per day and are done gently so as to extract colour but not harsh tannins. Pressing is done very gently in a bag press to only extract the soft tannins.

Maturation is done for 14 months in a combination of 95 % French oak and 5% American oak. The wine is fined with Vegecol before a soft filtration and bottling.