

David Finlayson Cabernet Sauvignon 2022

main variety Cabernet Sauvignon | vintage 2022

analysis alc: 14.08 | ph: 3.61 | rs: 3.2 | ta: 6

type	Red	producer	Edgebaston Vineyard I David Finlayson Wines
style	Dry	winemaker	David Finlayson
taste	Herbaceous	wine of	Stellenbosch
body	Full		

tasting notes

Produced from four outstanding clones of Cabernet Sauvignon planted on different sites in them Stellenbosch area. Made to exude the intensity and purity of Cabernet Sauvignon varietal character and as such display typical Cabernet Sauvignon cassis and blackcurrent flavours. The wine has a fresh, minty, red berry fruit spectrum on the palate backed by mocca vanilla oak. Firm structured tannins and a long finish on the palate show good ageing potential.

blend information

88% Cabernet Sauvignon, 12% Petit Verdot

about the harvest

All grapes were hand-picked and fermented in stainless steel tanks.
Harvest dates: Late February - Early March 2022

in the cellar

A combination of a traditional punch down every 6 hours as well as “remontage” (pumping the must over the skins) is used to extract the fine tannins and colour from the skins. This is followed by 2-3 weeks maceration on skins before gentle pressing. Maturation takes place in 20% new, 60% second and 20% third fill 300l French oak barrels for 18 months before blending in tank prior to bottling. Pea protein fining is followed by Cross-Flow filtration before bottling. No animal-based products are used in the winemaking process and this wine is, therefore, Vegan friendly.