David Finlayson Camino Africana Pinot Noir Reserve 2024

main variety Pinot Noir | vintage 2024

analysis alc: 13.91 | ph: 3.57 | rs: 3 | ta: 5.7 | va: . | ts02: . | fs02: .

type Red
style Dry
taste Mineral
body Full

producer Edgebaston Vineyard I David Finlayson Wines
winemaker David Finlayson
wine of Stellenbosch

tasting notes

The Pinot Noir is a classy New World style that pays homage to the complexity found in Burgundy. On the nose, you'll discover red and black berries,
earth, cured meat and spice. The palate offers a touch of minerality and earthiness beneath the fruit flavours.

blend information

100% Pinot Noir

food suggestions

This Pinot Noir pairs beautifully with dishes like beef, veal, game (deer, venison), poultry and other savoury delights.

in the vineyard

Soil types: Decomposed sandstone
Aspect of vineyards: East facing
Ha planted: 1
Planting distance: 1.5 x 2.4
Trellis system: Hedge
Irrigation: dry land

in the cellar

The Pinot Noir 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 2 times per day for 5 days. 10 days' post ferment maceration was followed by a soft Basket press and further 12 months' maturation in 6 New 300 litre French Oak Hogshead barrels. Bottled with minimal filtration and no fining to maintain the wines' fine structure.