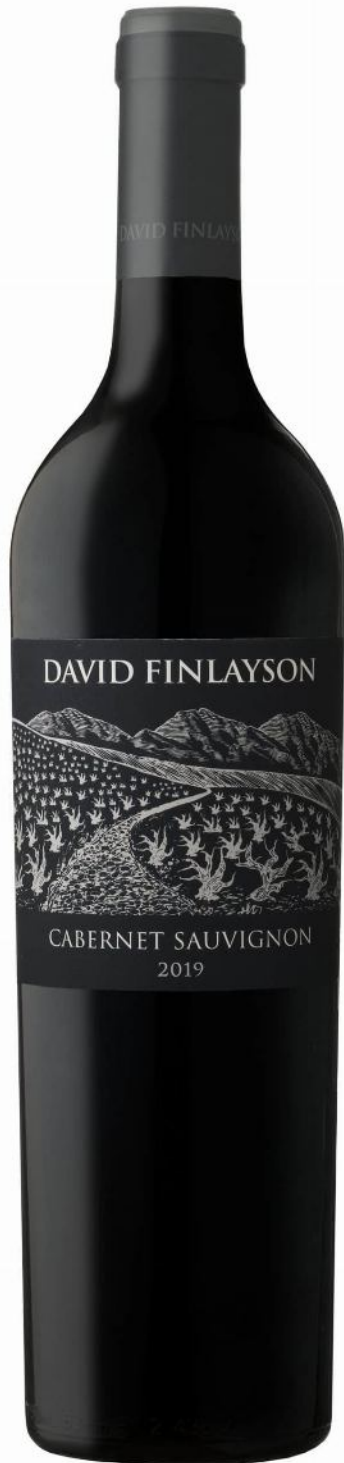


# David Finlayson Cabernet Sauvignon

## THE FACTS



**COUNTRY:** South Africa

**REGION:** Western Cape

**APPELLATION:** Stellenbosch

**CEPAGE:** 93% Cabernet Sauvignon, 7% Petit Verdot

**WINEMAKING:** All fruit was hand-picked. Sorted prior to destemming to ensure only the best berries went to fermentation tanks. Cultured yeasts were specially selected for Cabernet Sauvignon flavors. Post ferment maceration (leaving skins, stems and seeds in contact with the wine) was done in closed tanks for 14 days. After harvest the wine was racked to barrels where it sat for 14 months.

**ALCOHOL BY VOLUME:** 14.4%

**AGING:** 14 Months

**ANNUAL PRODUCTION:** 2000 cases

## THE STORY

The Finlayson family is synonymous with modern era winemaking in the Cape region.

Three generations of Finlayson's have played an important role in the Cape's modern wine industry.

Dr Maurice Finlayson, a pathologist originally from Inverness in Scotland started the family wine business at Hartenberg farm in Stellenbosch.

It was here that his son Walter started his career that would take him on to Blaauwklippen where he twice won the award of "South African winemaker of the year".

Walter then started and built up Glen Carlou in Paarl and was joined by his son David in 1994.

David qualified as a winemaker at Elsenburg Agricultural college in Stellenbosch as Dux student and then proceeded to travel the world gaining winemaking experience.

## THE SELLING POINTS

**AWARDS:** 95pts Decanter, 94pts John Platter, 91pts James Suckling, 90pts Tim Atkins

