

David Finlayson Camino Africana Cabernet Franc

THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Stellenbosch

CEPAGE: 100% Cabernet Franc

WINEMAKING: The 5 tons Cab Franc 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 3 times per day for 14 days. 10 days post ferment maceration was followed by a soft press and further 24 months maturation in 30% New and 70% Second Fill 300 litre Allier Hogshead barrels. Bottled with minimal filtration and no fining to maintain the wines fine structure.

ALCOHOL BY VOLUME: 14.5%

AGING: 24 months in Allier Hogshead barrels

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 ADJECTIVES

OVERALL: Inviting & Fragrant

AROMAS / FLAVORS: blackberry, blackcurrant, dark chocolate, cedar,

MOUTHFEEL: Full & Robust

THE SELLING POINTS

PAIRINGS: soft cheeses, French bread, chicken fajitas with veggies, tomato sauce spaghetti

