



David Finlayson GS Cabernet Sauvignon 2022

main variety Cabernet Sauvignon

vintage 2022

analysis alc: 14.40 | ph: 3.5 | rs: 2.05 | ta: 5.89 | va: 0.57 | ts02: 74 | fs02: 21

type Red

producer Edgebaston Vineyard | David Finlayson Wines

style Dry

winemaker David Finlayson

taste Herbaceous

wine of Stellenbosch

body Huge

tasting notes

The wine displays Cabernet Sauvignon cassis and blackcurrant fruit on the nose as well as having a fresh minty, herbaceous ness backed by mocha vanilla. Firm structured tannins and a long finish on the palate show great ageing potential.

ageing potential

Firm structured tannins and a long finish on the palate show good ageing potential.

blend information

100% Cabernet Sauvignon

in the vineyard

21 Year old vines, low yielding on heavy clay and gravel soils. Ripening in late March.

about the harvest

The vintage was a return to more average growing temperatures after plentiful rain in the winter season. The vines benefitted from the conditions and returned grapes that showed good balance of tannin and fruit flavours whilst maintaining fresh acidity. Definitely a vintage of note and worth cellaring. Ideal for classic dining situations.

in the cellar

All grapes were hand-picked, sorted, destemmed and fermented in small 5000l stainless steel tanks. Inoculated with Cabernet Sauvignon specific yeasts. Remontage consisted of two pump-overs /day. Macerated on skins for 21 days before soft pressing in a pneumatic press. Free run wine kept for the GS bottling. Press wine separated. After maturation for 24 months, the wine was fined with Vegecol and bottled.