

David Finlayson Camino Africana Chardonnay

THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Stellenbosch

CEPAGE: 100% Chardonnay

WINEMAKING: Whole bunch pressing took place immediately, before settling overnight – after which the wine was fermented spontaneously in brand new French (Dargaud & Jaegle) 300 litre oak barrels, for 14 months. Partial malolactic fermentation was allowed to take place naturally, after which the wine rested and matured at 46 F for 14 months.

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: 92pts James Suckling, 90pts Wine Spectator

SUSTAINABILITY: Vegan, Sustainable In Practice

