

Camino Africana Chenin Blanc 2015 Old Vine Single Vineyard

main variety Chenin Blanc

vintage 2015

analysis alc: 14.22 | ph: 3.30 | rs: 4.8 | ta: 6.2 | va: 0.77

type White

producer Edgebaston

winemaker David Finlayson

wine of origin Stellenbosch

tasting notes

This is reportedly the second oldest recorder vineyard of Chenin Blanc in South Africa, planted in 1947, the wine was made with the absolute minimum intervention and to allow the old vines to express the true flavours of the site and variety with as gentle a human touch as possible. The wine has an unmistakable minerality and the Salty, Umami flavour on the palate that can only be found when vines have struggled for decades to make their mark in the soil. This wine signifies something truly special to me as a winemaker and is part of my journey in life and wine in South Africa, hence the name, Camino Africana, "The African Way"

blend information

100% Chenin Blanc

in the vineyard

Soil Type: Sandy, loam topsoil to granitic gravel subsoils

about the harvest

All grapes were hand picked from bushvines planted in 1947.

in the cellar

Pressed whole bunch and then fermented with natural yeast in 2 new French oak barrels. Sulphured after primary fermentation to prevent MLF, followed by 11 months maturation on the lees.

