

## David Finlayson Camino Africana Chenin Blanc 2018 Old Vine

main variety Chenin Blanc

vintage 2018

analysis alc: 13.47 | ph: 3.36 | rs: 4.6 | ta: 5.9 | va: 0.66

type White

producer Edgebaston

style Dry

winemaker David Finlayson

taste Mineral

wine of origin Stellenbosch

body Medium

### tasting notes

This is a combination of grapes from the second oldest vineyard of Chenin Blanc in South Africa, planted in 1947, and another 56 year old bushvine vineyard. 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

Sandy, loam topsoil to granitic gravel subsoils

### in the cellar

All grapes were hand picked from two vineyards of bushvines planted in 1947 and 1961, pressed whole bunch and then fermented with natural yeast in older French oak barrels.

Sulphured after primary fermentation to prevent MLF, followed by 11 months maturation on the lees.

