

main variety Chenin Blanc

vintage 2014

analysis alc: 12.56 | ph: 3.33 | rs: 2.2 | ta: 6.5 | va: 0.56

type White

producer Edgebaston Vineyard I David Finlayson Wines

wine maker David Finlayson wine of Stellenbosch

## tasting notes

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 subsoilsThis 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.

## 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.

