David Finlayson Camino Africana Chenin Blanc 2018 Old Vi

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 Vineyard I David Finlayson Wines
style Dry | winemaker David Finlayson
taste Mineral | wine of 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.