David Finlayson Camino Africana Chenin Blanc 2019 Old Vi



main variety Chenin Blanc | vintage 2019

analysis alc: 12.76 | ph: 3.3 | rs: 2.1 | ta: 5.5 | va: 0.71 | ts02: 67 | fs02: 25

type White
style Dry
taste Mineral
body Medium

producer Edgebaston Vineyard I David Finlayson Wines
winemaker David Finlayson
wine of Stellenbosch

tasting notes

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.
Appellation: W.O. Stellenbosch - Bottelary Hills

about the harvest

Harvest date: March 2019

in the cellar

All grapes were hand picked from two vineyards of bushvines planted in the 1960's, pressed whole bunch and then fermented with natural yeast in older French oak barrels. Sulphured after primary fermentation to prevent MLF, followed by 12 months maturation on the lees.