David Finlayson Camino Africana Chenin Blanc 2023

main variety Chenin Blanc | vintage 2023

analysis alc: 14.05 | ph: 3.34 | rs: 1.65 | ta: 5.91

type	White	producer	Edgebaston Vineyard I David Finlayson Wines
style	Dry	winemaker	David Finlayson
taste	Mineral	wine of	Stellenbosch
body	Medium		

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.

blend information

100% Chenin Blanc

in the vineyard

Soil types: Sandy, loam topsoil to granitic gravel subsoils, decomposed granite shale
Appellation: W.O. Stellenbosch - Bottelary Hills
Vines per hectare: 3000
Trellis system: bushvine, single wire cordon

about the harvest

All grapes were hand picked from two vineyards of bushvines planted between the 1960's and1980's
Harvest dates: February-March 2023
Average Production: 3-5t/ha

in the cellar

Bunches are whole pressed and then 90% fermented with natural yeast in older French oak barrels and 10% in concrete eggs. Sulphured after primary fermentation to prevent MLF, followed by 12 months maturation on the lees.