

Camino Africana Chenin Blanc 2016 Old Vine Single Vineyard

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"

variety : Chenin Blanc | 100% Chenin Blanc

winery : Edgebaston Vineyard I David Finlayson Wines

winemaker : David Finlayson

wine of origin : Stellenbosch

analysis : alc : 13.13 % vol rs : 4.0 g/l pH : 3.40 ta : 5.9 g/l va : 0.66 g/l

type : White **style** : Dry

pack : Bottle **size** : 0 **closure** : Cork

Platter Guide 2015: 5* Platter

88 points: eRobert Parker

90 points: Stephen Tanzer International Wine Cellar

in the vineyard :

This is a combination of grapes from the second oldest vineyard of Chenin Blanc in South Africa, planted in 1947, and another 55 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.

Soil type: 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.



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Stellenbosch

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