

## David Finlayson Camino Africana Chenin Blanc 2023

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.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Edgebaston Vineyard | David Finlayson Wines

**winemaker :** David Finlayson

**wine of origin :** Stellenbosch

**analysis :** alc : 14.05 % vol    rs : 1.65 g/l    pH : 3.34    ta : 5.91 g/l

**type :** White    **style :** Dry    **body :** Medium    **taste :** Mineral    **vegetarian**

**pack :** Bottle    **size :** 750ml    **closure :** Cork

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".

### **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 and 1980'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.



## Edgebaston Vineyard | David Finlayson Wines

Stellenbosch

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[www.edgebaston.co.za](http://www.edgebaston.co.za)