

DAVID FINLAYSON

CAMINO AFRICANA 'SHALE TERRACES' CHARDONNAY 2021

Stellenbosch, South Africa



Technical Notes

Hand-picked into 30 lb boxes that were then loaded by hand into the press. Whole bunch pressing took place immediately, before settling overnight - after which the wine was fermented spontaneously in brand new French (Dargaud & Jaegle) 300 litre oak barrels, for 14 months. Partial malolactic fermentation was allowed to take place naturally, after which the wine rested and matured at 46 F for 14 months. It was then filtered and bottled in the hopes that people would cellar it for medium to long term, and serve it as a food wine. The idea behind this wine - and all the Camino Africana wines - is to let the vineyard speak, through the wine, void of winemaker manipulation.

About this Wine

This vineyard is 18 years old and was planted by David Finlayson on terraces he cut into the steepest hillside on his home (Edgebaston) property in Stellenbosch. The trellis system is low to the ground and uncommon in South Africa as it produces very low yields and small bunches. The vineyard is hand farmed and processed only with organic principles in mind. It has been a 15 year project that is now beginning to deliver the results. David - "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)".

UPC CODE: 8 58441 00675 0

Wine Analysis

Alcohol: 13.54%
Acidity: 6 g/l
pH: 3.37
Residual sugar: 4.2 g/l

✓ VEGAN FRIENDLY
✓ SUSTAINABLE
✗ ORGANIC
✗ BIODYNAMIC

Clones planted: CY9
Rootstock: 101-14
Soil types: Honeycomb
Shale Aspect of vineyards: North South
Ha planted: 1
Planting distance: 1M X 2M
Vines per hectare: 2500
Trellis system: Burgundy Low Cordon
Irrigation: none
Average Production: 2.5 tons
Harvest dates: 10 February 2020
Altitude: 250m
Temperature: 7-30C
Rainfall: 500-650mm/annum

Tasting Notes

"Aromas of white peach, sliced lemon, rosemary and lily. Medium-bodied with a silky texture. The palate begins bright and fresh, but gains in savory appeal as it goes on. Green apple comes through at the finish."

- James Suckling

Scores/Reviews

92pts James Suckling

92pts The Wine Advocate

90pts Tim Atkin

