

DAVID FINLAYSON

CAMINO AFRICANA

“OLD VINE” CHENIN BLANC 2023

Stellenbosch, South Africa



Technical Info

All of the grapes were hand-picked from two gnarly vineyards of bush vines planted between the 1960's and 1980's. Both vineyards are extremely low yielding, and are known for producing concentrated fruit. They were hand harvested in small crates, from February to March of 2023. The fruit was then whole bunch pressed following which 90% was fermented with natural yeast in older French oak barrels and the other 10% in concrete eggs. The wine was lightly sulfured after the primary fermentation, in order to prevent malolactic fermentation. This was followed by a 12 month long maturation on the lees, with no stirring. Following it's time in barrel, the wine is racked to tank for the lightest possible (Vegecol) fining and filtration, and from there straight to bottle. Every effort was made to not interfere with the wine and just let nature take its course. This way, David believes that the old vines can express the true flavors of their site and the variety, with as gentle a human touch as possible.

UPC CODE: 8 58441 00682 8

About this Wine

With South Africa having more planted acres of Chenin Blanc than the rest of the world combined, it stands to reason that some winemakers would want to make some cool renditions of the much maligned grape. Previously most of the Chenin in South Africa was used to make brandy, but with the drinking habits of millennials shifting more toward wine, some of the older, lower yielding vineyard sites are up for grabs, creating new 'garagiste like' opportunity for this grape. This wine signifies something truly special to David, and is part of his journey in life and wine in South Africa, hence the name, Camino Africana, "The African Way." The wine has an unmistakable minerality and the salty, umami flavor on the palate that can only be found when vines have struggled for decades to make their mark in the soil. If you can resist drinking it too quickly, you will notice this wine opening up in your glass, like a red wine.

Wine Analysis

Alcohol: 14.05%
Acidity: 5.91 g/l
pH: 3.34
Residual sugar: 1.65 g/l

✓ **VEGAN FRIENDLY**
✓ **SUSTAINABLE**
✗ **ORGANIC**
✗ **BIODYNAMIC**

Terroir

Clones planted: Unknown
Rootstock: Ramsey
Soil types: Sandy, loam topsoil to granitic gravel subsoils
Aspect of vineyards: N-S
Ha planted: 2
Planting distance: 2' x 6'
Vines per hectare: 4000
Trellis system: bushvine, single wire cordon
Irrigation: Dryland
Average Production: 200 x 6
Harvest dates: February – March 2019
Altitude: 220m
Temperature: 7-30C
Rainfall: 500-650mm/annum
Wood Elevation: 12 Months - older French oak barrels and concrete eggs.

Scores/Reviews

"Rich yet refined & understated. The 2023 (93 points) comes from four 1960s & 1980s vineyards. Bunch pressed, naturally fermented & matured in old barrels & 10% concrete 'egg'. Lees enrichment creates silky backdrop to greengage, almond & lanolin flavours, lovely freshness throughout." - *Platter's South African Wine Guide, 93 Points*

"Lemon zest shapes the nose with bright, citrus aromas. The palate is fresh and lively, showcasing delightful notes of chamomile flowers and white fruit. Touches of lemon carry through to the finish." - *Wine Enthusiast, 92 Points*

James Suckling, 91 Points

Wine Spectator, 90 Points

