

DAVID FINLAYSON

CAMINO AFRICANA "OLD VINE" CHARDONNAY 2022

Stellenbosch, South Africa



Technical Info

This vineyard was planted by David Finlayson on terraces that he cut into the steepest hillside on his '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 farmed by hand and managed as organically as possible, with regenerative farming principles. At harvest time, the grapes are picked into 16kg boxes that were then loaded by hand into the press. The whole bunches are then pressed before settling overnight. After this, the wine is fermented spontaneously in David's new, custom made, Dargaud & Jaegle water-bent French oak barrels. There's a longer story here, about these barrels – in short, the water bending helps leach tannins and allows for longer maturation, without overtaking the fruit. Malolactic fermentation is allowed to occur naturally and then cold matured at for 14 - 18 months. In this vintage, roughly 30% of the wine underwent malo. The juice was then filtered coarsely, and bottled with the view to medium/long term maturation. David wanted this wine to be a food wine.

About this Wine

David is one of the trail blazers with Chardonnay and if one was to pick a style that he's most fond of, we'd have to say "Meursault" is his favorite. This vineyard is now 19 years old and was planted by David Finlayson on terraces he cut into the steepest hillside on his home (Edgebaston) property in Stellenbosch. He waited 16 years to produce a single vineyard wine from these vines. 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 long term project, that is now finally 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: 6.00 g/l
pH: 3.37
Residual sugar: 4.2 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.

Tasting Notes

Praline, cookie dough and slightly under-ripe pineapple are some of the initial aromatics that get your attention. The palate is medium in weight and quite expansive, with warm praline and honeysuckle notes, atop a firm mineral, savory platform. Hints of peach poke their way through the cookie dough notes as well. The wine stays fresh and long on the palate – almost clingy, is the effect of the acid notes. Classy stuff that will age well and soften further in time, gaining generosity as it does.

Scores/Reviews

5 Stars, 95pts - Platter's
92pts - The Wine Advocate
91pts - James Suckling
90pts - Tim Atkin

