

David Finlayson Camino Africana Chenin Blanc 2025

main variety Chenin Blanc | vintage 2025

analysis alc: 13.13 | ph: 3.35 | rs: 2.7 | ta: 5.9

type White
style Dry
taste Mineral
body Medium

producer Edgebaston Vineyard I David Finlayson Wines
winemaker David Finlayson
wine of Stellenbosch

tasting notes

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.

blend information

100% Chenin Blanc

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 four different vineyards of bushvines and vines on single wire trellis, planted between the 1960's and 1980's in the Bottelary Hills, Stellenbosch mountain and Helderberg (a new addition to the mix) areas
Harvest dates: February-March 2023
Average Production: 3-5t/ha

in the cellar

Bunches are whole pressed and then fermented with natural yeast in older French oak barrels and concrete eggs. Sulphured after primary fermentation to prevent MLF, followed by 12 months' maturation on the lees.

Wood Elevation: 90 % for 12 Months - older French oak barrels and 10% concrete eggs