

AA Badenhorst Secateurs Chenin Blanc

THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Swartland

CEPAGE: 100% Chenin Blanc

WINEMAKING: The Chenin Blanc grapes, primarily from Kalmoesfontein and Jakkalsfontein on the northern slopes of the Paardeberg Mountain, are handpicked with care and chilled overnight before being whole-bunch pressed into settling tanks. The vineyards, planted mostly between the late 1960s and mid-1970s, yield around 4 tons per hectare. Harvested over 12 days, fresh juice is added daily to fermenting tanks, extending fermentation by 20 days to ensure full integration of the different vineyard components. Around 25% of the juice is fermented in older casks and large foudres, with a small portion fermented on skins and blended into the wine. The wine matures on gross lees for 10 months with occasional stirring before bottling, highlighting its depth and character.

ALCOHOL BY VOLUME: 13.0%

AGING: 25% of the juice is fermented in older casks & large foudres

THE STORY

A.A. Badenhorst Family Wines was established in 2007 by cousins Hein and Adi Badenhorst after purchasing and refurbishing a neglected 60-hectare wine farm on a granite outcrop of the Paardeberg Mountains. They aimed to revive traditional winemaking methods, and Adi, now the face of the winery, uses only traditional equipment including a horse plow and old cement tanks for fermentation. All wines are naturally fermented, dry farmed, vegan and IPW certified sustainable.

THE ADJECTIVES

OVERALL: Deliciously fruity and juicy

AROMAS / FLAVORS: mango, lemon-curd, pineapple and stone fruit. Hint of flint.s

MOUTHFEEL: Textured and round

THE SELLING POINTS

Gulpable! Perfect BTG. List expander & ideal meal companion

AWARDS: 91pts James Suckling

SUSTAINABILITY: Certified Sustainable, Vegan, Natural Fermentation

PAIRINGS: Soft cheeses, egg, shellfish, pork and chicken dishes. Ideal match with a hint of spice.

