

AA Badenhorst Kalmoesfontein White

THE FACTS



COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Swartland

CEPAGE: 23% Grenache Blanc, 22% Chenin Blanc, 14% Roussanne, 10% Viognier, 8% Colombard, 5% Muscat, 5% Palomino, 5% Clairette, 4% Verdelho, 4% Semillon

WINEMAKING: Small parcels of selected fruit are sourced from various vineyards on their farm Kalmoesfontein and the surrounding Paardeberg. The processing is quite straightforward when you work with fantastic grapes from old vineyards. The grapes are cooled down over night and most of the different grapes are pressed together, whole bunch, the next morning. The juice is then transferred to old casks for co-fermentation and maturation. A small percentage of the grapes are picked a bit earlier for some acidity, but the rest are picked at good ripeness and flavor. They only use a 1200L foudres and a 3000L foudre for the fermentation and maturation. After 10 months the wines are racked and blended in a single concrete tank with all their unsulfured lees and left to settle for another 6 - 8 months before bottling.

ALCOHOL BY VOLUME: 13.3%

AGING: 10 Months in 3000L/1200 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: Complex but approachable

AROMAS / FLAVORS: Wild flowers, apples, white peach, honey and citrus

MOUThFEEL: Medium to full bodied, balanced

THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable, Vegan, Natural Fermentation

PAIRINGS: Goat cheese salads, white fish and chicken dishes

