

# 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.

