

# AA Badenhorst Secateurs Red Blend

## THE FACTS

**COUNTRY:** South Africa

**REGION:** Western Cape

**APPELLATION:** Swartland

**CEPAGE:** 50% Shiraz, 25% Mourvedre, 25% Grenache

**WINEMAKING:** Grapes come primarily from sloped bushvines on the Paardeberg Mountain. They are hand-picked, chilled overnight then crushed into open concrete tanks for natural primary fermentation which lasts around 2 weeks. The grapes co-ferment to ensure complete and seamless integration. The tanks are pigeaged (foot stomped) twice daily during this time. The finished wine is run off into old casks and concrete tanks ensures the purity of fruit. The blended wine was left on its gross lees in casks, foudres and concrete tanks for 7 months before being bottled. Before bottling the wine was lightly filtered but not fined.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** casks, foudres and concrete tanks for 7 months

## 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:** Generous, fruit forward

**AROMAS / FLAVORS:** Dark berries, white pepper and clove

**MOUThFEEL:** Medium bodied and juicy

## THE SELLING POINTS

A happy-hour red, enough fruit and acidity to please a crowd

**AWARDS:** 91pts Tim Atkin

**SUSTAINABILITY:** Certified Sustainable

**PAIRINGS:** Hard cheeses, charcuterie, grilled meats

