

# Sout van die Aarde Palomino 2018

A.A. BADENHORST, SWARTLAND APPELLATION, SOUTH AFRICA



## HARVEST & VINTAGE NOTES

Historically, Palomino has been used predominantly for the production of sherry and sherry-styled wines in South Africa. This vineyard is located on the Brakkuil farm, 150km north of Badenhorst farm. The old vines stand high out the sandy top soils, and their roots go deep into the limestone bedrock. The salty sea winds and mists drench their leaves, making this a truly unique site. Very few of these vineyards remain and this Brakkuil vineyard is one of them.

This wine is made with a very straightforward winemaking approach—grapes are whole-bunch pressed, and the juice is run off into older vats for fermentation. The wine was aged for 11 months in a 500L cask before it was bottled with a small sulphur addition.

A rare bottling of this varietal shows the vineyard and varietal very well. The wine is pure, delicate, vinous and savory.



WINEMAKER: Adi Badenhorst

GRAPES: 100% Palomino (or Fransdruif)

ALCOHOL: 12.5%

RESIDUAL SUGAR: 1.1 g/L

TOTAL ACIDITY: 5.1 g/L

pH: 3.18 g/L

TOTAL SULPHUR: 57 ppm



**Tim Atkin** MW

White Wines of the Year: Tim Atkin Special Report, 2019

