

The Curator Chardonnay 2020

A.A. BADENHORST, SWARTLAND APPELLATION, SOUTH AFRICA



HARVEST & VINTAGE NOTES

The CURATOR is a range of dynamic wines that are selected after the vintage each year.

VINEYARDS AND VINES: The grapes are grown in the Robertson area, highly regarded for its limestone soils that are ideally suited to this grape. The vineyards are sourced from a number of traditional farmers. The Chardonnay was naturally fermented and took very long to complete the fermentation.

VINIFICATION: Badenhorst likes to keep it simple and straightforward. Grapes are picked by hand, chilled overnight and then whole bunch pressed and fermented in concrete tanks.

MATURATION: Matured on its lees for 8 months before bottling. No oak involved in this wine, leaving more pure varietal flavors of chardonnay.

They are great to drink, they give drinking pleasure, are easy to open (another bonus) and to share!

- Adi Badenhorst



WINEMAKER: Adi Badenhorst

GRAPES: 100% Chardonnay

ALCOHOL: 14%

RESIDUAL SUGAR: 2.6 g/L

PH: 3.52 g/L

TOTAL ACIDITY: 5.9 g/L tartaric

TOTAL SULPHUR: 110 ppm

