

The Curator Grenache 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: Young Grenache vines from the Swartland are used for this wine, grown in granite soils.

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. Minimum extraction during this time to allow the fruit to be expressive.

MATURATION: After Six months of fermentation, the wine is raked off it's lees before being bottled. It was lightly filtered but not fined.

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% Grenache

ALCOHOL: 13.5%

RESIDUAL SUGAR: 2.7 g/L

PH: 3.5 g/L

TOTAL ACIDITY: 5.2 g/L tartaric

TOTAL SULPHUR: 95 ppm

