

SWAAN Cape Tonic Water

A.A. BADENHORST, SWARTLAND APPELLATION, SOUTH AFRICA



HARVEST & VINTAGE NOTES

SWAAN Cape Tonic Water was first produced in the March of 2014 as a response to Badenhorst's distaste for the commercial tonics of the day. The commercial method of production, combined with the ingredients used seemingly resulted in a tonic that wasn't much to their liking, so they decided to do something about it. They started to look for the purest ingredients and with those they were determined to produce tasty tonic water, made entirely from raw natural ingredients.

The goodness and flavors of all of the ingredients (except the quinine) are slowly extracted as they lie submerged in an ice cold solution of citric acid and water for about 5 days. These ingredients are mixed daily by hand. The infused solution is then drained from the botanicals and the quinine is added - this represents the base extract of the characteristic SWAAN flavor. The extract is added to the larger volume of water and sweetened to the perfect level of balance. The tonic water is then carbonated and bottled with no preservatives of any kind added.

SWAAN Cape Tonic Water was created first and foremost to accompany the gins Badenhorst loves to drink, and subsequently as a mixer for other spirits. There is a huge demand for SWAAN on its own - simple tonic on ice with a slice of lime. This is due to the perfect balance between acidity, sweetness and bitterness. It has a unique aroma on its own which adds to the attraction. It is excellent with many gins and a superb partner to the vermouth Capertif.



WINEMAKER: Adi Badenhorst

INGREDIENTS: Limes, Kei Apples, Green Cardamom, Mint, Quinine, Cane Sugar, Citric Acid, Water

ENERGY: 122.52 g

CARBOHYDRATES: 6.64 g

SUGAR: 6.10 g

PROTEIN: 0.52 g

FAT: 0 g

