

Secateurs Rosé 2019

A.A. BADENHORST, SWARTLAND APPELLATION, SOUTH AFRICA



HARVEST & VINTAGE NOTES

Secateurs are the tools used to shape bushvines during the winter pruning and pick the ripe grapes in summer. The Badenhorst family has, for the last three generations, nurtured their vines so that they produce fruit of integrity. This is a truly unique rose as it was made from very old vines and really displays the minerality that characterizes the wines from Kalmoesfontein farm. The aromas are complex red fruits, spice, rose water, and currants. The palate is generous and textured with a long finish.

Most of the grapes for this wine are grown by Badenhorst on Kalmoesfontein farm in granite soils. The rest of the grapes are sourced from neighboring farms that the Badenhorst team works with closely.

The grapes were picked early in the morning, then the whole bunches were transferred to the press and pressed slowly, so as not to extract too much color. The juice was allowed 2 hours of skin contact before being drawn off from the skins. The juices were blended and naturally fermented in tank and 4,500 L foudres.

Only 6,000 cases of this wine is made. It was clarified naturally. A rough filtration was minimal so it might throw a slight deposit over time, which of course is harmless.



WINEMAKER: Adi Badenhorst

GRAPES: 50% Cinsault, 50% Mourvèdre

ALCOHOL: 12.21%

RESIDUAL SUGAR: 2.9 g/L

PH: 3.31 g/L

TOTAL ACIDITY: 5.90 g/L tartaric

TOTAL SULPHUR: 116 ppm

ORGANIC/SUSTAINABLE
CERTIFICATIONS:
IPW Certified



**Tim
Atkin**

Tim Atkin South Africa Special Report, 2019

