



2021 SECATEURS CHENIN BLANC

SWARTLAND APPELLATION * KALMOESFONTEIN, SOUTH AFRICA



A.A. Badenhorst Family Wines are grown, made and matured on Kalmoesfontein farm. The property is owned by cousins Hein and Adi Badenhorst, who purchased and restored a neglected cellar on the farm last used in the 1930's to make wines in a traditional manner. All wines are naturally fermented, dry farmed, vegan and IPW certified sustainable.

The Secateurs brand is an ode to the difficult hand work done in the vineyards, as the shears featured on the label are used during pruning and harvest.

VITICULTURE/VINIFICATION

The vineyards are made up of very old bush-vines planted with Chenin Blanc, Semillon and Grenache Blanc. The unirrigated vines are grown on a variety of granite soils that are naturally low yielding. Most of the Chenin vines were planted in the late 1960's to mid-1970 and tend to yield around 4 tons/hectare. Chenin Blanc grapes are mostly from Kalmoesfontein, situated on the northern side of the Paardeberg Mountain. Badenhorst's neighbors also supply the winery with some exceptional old vine fruit –making Badenhorst the world's smallest co-op. The grapes are handpicked with great care and chilled overnight in a cold room. The following day they are whole bunch pressed to a settling tank. These vineyards were picked over a period of 12 days and each day fresh juice was added to the already fermenting tanks –this extended the alcoholic fermentation by about 20 days but was also very important in the complete integration of the wine as all the various vineyards or components were fermented together. 25% of the juice is also fermented in older casks and big foudres. This wine was left on its gross lees for 7 months before being bottled with occasional lees stirring during this time.

TASTING NOTES

Chenin Blanc has a lot of structure on its own, but this wine has a tiny bit of Semillon and Grenache Blanc added for additional richness and acidity. The aromas are flinty with honey, orange blossom and white stone fruit notes.

TECHNICAL INFORMATION

VARIETALS:	Chenin Blanc, Semillon and Grenache Blanc
ALC:	13.5%
RESIDUAL SUGAR:	4.9 G/L
TOTAL ACIDITY:	4.86 G/L
TOTAL SULPHUR:	98 ppm

