



2021 SECATEURS RED BLEND

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

Shiraz is the primary component of the blend and brings a perfumey spice to the wine. The Cinsault component will ensure excellent aging and enough suppleness for drinking young. The Grenache is from young vines and contributes beautiful wild aromas and mid-palate grip. Grapes come primarily from sloped bushvines on the Paardeberg Mountain. They are hand-picked, chilled overnight then crushed into open concrete tanks for natural primary fermentation which lasts around 2 weeks. The grapes co-ferment to ensure complete and seamless integration. The tanks are pigeaged (foot stomped) twice daily during this time. The finished wine is run off into old casks and concrete tanks ensures the purity of fruit. The blended wine was left on its gross lees in casks, foudres and concrete tanks for 7 months before being bottled. Before bottling the wine was lightly filtered but not fined.

TASTING NOTES

Peppery, spicy, and exhibits ripe red fruit notes. The palate is supple smooth on the entry but with great grip and length.

TECHNICAL INFORMATION

VARIETALS:	50% Shiraz, 25% Grenache, 25% Cinsault
ALC:	13.5%
RESIDUAL SUGAR:	2.8 G/L
TOTAL ACIDITY:	5.08 G/L
TOTAL SULPHUR:	75 ppm

SCORES

