



2022

SECATEURS ROSÉ

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 grapes for this wine are grown in the Swartland granite and shale soils. The vineyards are mostly bushvines and unirrigated. Harvest happened early in the morning to retain coolness. The whole bunches were transferred to a press and pressed directly. The juice settled overnight and was then racked into foudres and concrete tanks then blended and naturally fermented. The wine was then clarified with a rough but minimal filtration, so over time, this more natural process may result in slight, harmless deposit.

TASTING NOTES

The aromas are complex red fruits, spice, rose water, and currants. The palate is generous and textured with a long slightly spicy finish.

TECHNICAL INFORMATION

VARIETALS:	100% Mourvèdre
ALC:	12%
RS:	2.08 g/L
TOTAL ACIDITY:	6.15 g/L
TOTAL SULPHUR:	90 ppm
pH:	3.29

