



AA BADENHORST FAMILY WINES Family White Blend 2018



Country

South Africa

Vineyard

Kalmoesfontein

Varietal Blend

Chenin Blanc, Grenache Blanc, Viognier, Roussanne and Palomino

Winemaker

Adi Badenhorst

Alcohol Content

14%

Acidity

5.3 g/L

Total Sulphur

97 ppm

Residual Sugar

3.7 g/L

pH

3.36

HISTORY

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.

This is the 14th release of this appellation wine.

VINIFICATION and MATURATION

Small parcels are sourced from various vineyards on the Kalmoesfontein, farm and specifically the Paardeberg. Grapes are cooled down over night and most of the different grapes are pressed together, whole bunch, the next morning. The juice is then transferred to old casks for co-fermentation and maturation. A small percentage of the grapes are picked a bit earlier for some acidity. Only a 1200L foudre and a 3000L foudre are used for the fermentation and maturation. After 10 months, the wines are racked and blended in a single concrete tank with all their unsulfured lees and left to settle for another 6 -8 months before bottling. The final blend varies slightly each year, due to the variation in vintages.

TASTING NOTES

Spice, tea, stone fruit and citrus blossoms. The texture and ripeness and gentle tannins result in a wine that has incredible length and a complex flavor profile. Wonderful fruit volume.

ACCOLADES

94+

Greg Sherwood MW, 2021

92

Tim Atkin MW, 2020

