



AA BADENHORST FAMILY WINES The Curator White 2020



Country

South Africa

Appellation

Swartland

Varietal Blend

51% Chenin Blanc,
22% Chardonnay,
22% Viognier,
4% Semillon,
1% Colombar

Winemaker

Adi Badenhorst

Alcohol Content

13%

Residual Sugar

3.4 g/L

Total Acidity

5.7 g/L

Total Sulphur

100 ppm

pH

3.5

HISTORY

Adi Badenhorst has the unique ability to fashion spectacular wines at all levels of the price spectrum. Adi saw tremendous potential in the under \$10 category, and thought that by adding a little more care in the vinification of the grapes while maintaining cost efficiency in production, he was able to produce beautiful wines for a very reasonable price. The Curator wines are unique blends from the fantastic library of wine parcels at Adi's disposal.

VINIFICATION and MATURATION

The grapes are grown in the Coastal region which hugs the wild West Coast of Southern Africa; and the vineyards are mostly bushvines growing in granite and slate soils. Grapes are picked by hand, chilled overnight and then pressed to settling tanks overnight. The following day the juice is drawn off into fermentation tanks. And then the wine runs its course. Six months after fermentation when things have calmed down, the final wine is chosen after a series of intense tastings and dinners with the blend options.

"The blend that is drunk first at one of these occasions is the one we go for because our experience has told us that this is always the best option!"
- Adi Badenhorst

TASTING NOTES

The Chenin Blanc grape makes up the largest portion of this blend because it is the backbone and structure of this particular wine. The Chardonnay was naturally fermented, which took very long, resulting in great texture and wacky aromas of dried peaches and apricots and ripe citrus. The Semillon & Viognier, from one of Badenhorst's favorite growers and vineyards, just completes the Swartland canvas; some spice and palate length is what it brings. Colombard somehow sneaked into the final wine!

