



# AA BADENHORST FAMILY WINES The Curator White 2021



## Country

South Africa

## Appellation

Swartland

## Varietal Blend

56% Chenin Blanc,  
22% Chardonnay,  
19% Viognier,  
2% Colombar,  
1% Roussanne

## Winemaker

Adi Badenhorst

## Alcohol Content

13.25%

## Residual Sugar

1.91 g/L

## Total Acidity

5.31 g/L

## Total Sulphur

102 ppm

## pH

3.55

## 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. Six months after fermentation, the blend is made after a series of intense tastings and dinners with blend options. The blend that is drunk first at one of these occasions is the one Badenhorst produces. Chenin Blanc makes up the largest portion of this blend because it is the backbone and structure of this particular wine. The Chardonnay was naturally fermented and took very long to complete fermentation. The Viognier completes the Swartland canvas. Colombar and Roussanne somehow sneaked into the final wine!

## TASTING NOTES

The final blend has great texture and wacky aromas of dried peaches and apricots and ripe citrus. Some spice and good palate length.

