

AA Badenhorst Secateurs Riviera

THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Swartland

CEPAGE: 63% Chenin Blanc, 20% Other, 9% Sauvignon Blanc, 8% Roussanne

WINEMAKING: Around 20% of the blend goes through carbonic maceration and the rest is destemmed and fermented on skins in cement tanks. The skin maceration takes place between 10 and 21 days. Its then pressed, goes through spontaneous natural fermentation and matured in cement tanks and old (neutral) oak barrels

ALCOHOL BY VOLUME: 12.9%

AGING: Cement tanks and old (neutral) oak barrels

THE STORY

A.A. Badenhorst Family Wines was established in 2007 by cousins Hein and Adi Badenhorst after purchasing and refurbishing a neglected 60-hectare wine farm on a granite outcrop of the Paarderberg Mountains. They aimed to revive traditional winemaking methods, and Adi, now the face of the winery, uses only traditional equipment including a horse plow and old cement tanks for fermentation. All wines are naturally fermented, dry farmed, vegan and IPW certified sustainable.

THE ADJECTIVES

OVERALL: Delicious bang for the buck

AROMAS / FLAVORS: Quince, blood orange, black tea, citrus and salt

MOUTHFEEL: Creamy, pure and clean

THE SELLING POINTS

Cleanest natural wine out there

AWARDS: 91pts Suckling

SUSTAINABILITY: Certified Sustainable, Minimal Intervention / Augmentation, Natural Fermentation

