

Family Red 2015

A.A. BADENHORST, SWARTLAND APPELLATION, SOUTH AFRICA



HARVEST & VINTAGE NOTES

VINEYARDS & GRAPES: Fruit is selected from small parcels in various vineyards on the Badenhorst farm in Kalmoesfontein and from neighbors with good grapes. 2015 was beyond expectations in terms of quality and quantity. The yields were lower than usual, averaging around 5 tons/ha. 16,000 L was bottled from this harvest.

VINIFICATION: Fermented in both wood and concrete. No grapes are crushed or destemmed and minimal sulphur is added. The grapes are "foot stomped" to extract juice to assist the onset of natural fermentation. During fermentation, the tanks are pigeaged twice daily. The grapes fermented in closed concrete tanks are left on their skins for 6 months before pressing. The wine was pressed into used 4000 L casks to mature for a period of 16 months. During this time the wine was topped regularly but not racked until the final blends are made up before bottling.

The tannins are prominent and well intergrated and refreshing as a number of the parcels were picked quite early. The aromas are brooding but with complex notes of pepper, liquorice, perfume and black cherries. The palate entry is quite dense with lavender and dark berry fruit. The finish is dry with well spread tannins ending with savory and currant flavors.



WINEMAKER: Adi Badenhorst

GRAPES: Shiraz, Cinsault, Tinta Barocca, Grenache

ALCOHOL: 12.8%

RESIDUAL SUGAR: 1.6 g/L

PH: 3.78 g/L

TOTAL SULPHUR: 75 ppm

TOTAL ACIDITY: 5.3 g/L tartaric



Tim Atkin MW

Tim Atkin South Africa Special Report

