

Secateurs Chenin Blanc 2018

A.A. BADENHORST, SWARTLAND APPELLATION, SOUTH AFRICA



HARVEST & VINTAGE NOTES

Secateurs are the tools used to shape bushvines during the winter pruning and pick the ripe grapes in summer.

The Chenin grapes mostly come from the Badenhorst family farm, Kalmoesfontein, situated on the northern side of the Paardeberg Mountain. Neighboring vineyards also supply some exceptional old vine fruit. All of the fruit comes from old un-irrigated bushvines grown on a variety of granite soils that are naturally low yielding. Most of the Chenin vines were planted the late 1960's to mid-1970's, and tend to yield around 4 tons/ha.

Hand-picked grapes are chilled overnight, then whole bunch pressed. In 2018, the vineyards were picked over 12 days, and fresh juice was added to the already fermenting tanks each day. This extended fermentation by about 20 days, but it was a very important factor in the integration of fruit from the various vineyards. Around 25% of the juice is also fermented in older casks and big foudres. The wine was left on its gross lees for 7 months before being bottled with occasional lees stirring.

Time spent on the lees in concrete tanks and old casks gave the wine incredible texture and palate weight. The aromas are flinty with honey, orange blossom and white stone fruit notes. It is as deep and rich in flavor as its yellow hue predicts, moving from waxy apple flavors to mango, wildflower honey and tangerine. Bright acidity holds the flavors taut and firm.



WINEMAKERS: Adi Badenhorst

GRAPES: Chenin Blanc with a sprinkling of Palomino and another secret grape

ALCOHOL: 13.03%

RESIDUAL SUGAR: 2.5 g/L

PH: 3.48

TOTAL ACIDITY: 5.4 g/L (tartaric)

TOTAL SULPHUR: 104 ppm



Wine & Spirits

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