

# Secateurs Red Blend 2016

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 grapes for the Secateurs Red mostly come from the Badenhorst family farm, Kalmoesfontein, which is situated on the northern side of the Paardeberg Mountain. Neighboring vineyards also supply some exceptional old-vine fruit. All of the grapes come from from old, un-irrigated mountain-sloped bushvines that are grown on a variety of granite soils, and are naturally low-yielding.

All grapes are hand-picked, chilled overnight, then crushed into open concrete tanks for natural fermentation, which lasts around 2 weeks. The tanks are pigeaged (foot-stomped) two times daily during this time. The finished wine is run off into old casks, foudres and concrete tanks, and left on its gross lees for 12 months before being bottled. It was lightly filtered but not fined.

The hefty Cinsault component will ensure excellent aging and enough suppleness for drinking young. The wine has perfumed, peppery, spicy, smokey aromas, with ripe red fruit notes. The palate is supple and smooth on the entry but with enough grip and freshness to finish dry and refreshing.



WINEMAKER: Adi Badenhorst

GRAPES: 56% Shiraz, 22% Cinsault,  
21% Grenache, 1% Tinta Barocca

ALCOHOL: 13.32%

RESIDUAL SUGAR: 2.9 g/L

PH: 3.74

TOTAL ACIDITY: 5.7 g/L (tartaric)

TOTAL SULPHUR: 98 ppm

