

Caperitif

A. A. BADENHORST, SWARTLAND APPELLATION, SOUTH AFRICA



HARVEST & VINTAGE NOTES

For decades this unique Aperitif inspired barmen all over the world. Then, in the 1930s, the company that made it disappeared, and with it the product as well as the recipe. Subsequently, mixologists and bartenders from all over the world referred to the defunct Caperitif as the “ghost ingredient.” Fast forward almost 100 years to when Adi Badenhorst finally revived this ghost ingredient with the launch of the new Caperitif.

A high quality white wine base (made on Kalmoesfontein) is the starting point. Then, a neutral grape-derived alcohol spirit is added to increase the alcohol to at least 16% ABV. Once this level of alcohol is achieved, at least 45 different ingredients are added. These ingredients include a variety of fruits, garden herbs, spices, a bouquet of various flowers, some roots and barks for bitterness as well as the distinctive and unique Fynbos.

Fynbos is the collective name for the 8,500 different species of plants that grow in the Cape Floral Region. Many of these plants have been harvested and utilized for medicinal purposes for thousands of years and are intensely aromatic, imparting a unique aroma to the Caperitif. A portion of each batch is matured in old oak casks and blended back into the “fresh” Caperitif to add even more complexity to the final product. Caperitif can be enjoyed like most aperitifs or vermouths—simply with ice, or in many different cocktails.

CAPERITIF

GRAPES: High-quality white wine base, with an addition of at least 45 Cape ingredients, including a variety of fruits, garden herbs, spices, a bouquet of various flowers, some roots and barks.

ALCOHOL: 16.5%



South African Fynbos



vinous

Stephen Tanzer, *Vinous*, May 2017

