

Secateurs Chenin Blanc 2019

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.

The grapes are hand picked with great care and chilled overnight in a cold room. The following day they are whole bunch pressed to a settling tank. These vineyards were picked over a period of 12 days and each day fresh juice was added to the already fermenting tanks. This extended the alcoholic fermentation by about 20 days but was also very important in the complete integration of the various vineyards or components. Some of the juice is also fermented in older casks and big foudres; around 25% of the total.

The 2019 spent time on its lees in concrete tanks and old casks, which gives incredible texture and palate weight to the wine. The aromas are flinty with honey, orange blossom and white stone fruit notes. The 2019 vintage was characterized by a long ripening period in mild conditions and has the effect of good ripe flavors and fresher acidity than in previous years.



WINEMAKERS: Adi Badenhorst

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

ALCOHOL: 13.3%

RESIDUAL SUGAR: 1.8 g/L

PH: 3.52

TOTAL ACIDITY: 5.7 g/L (tartaric)

TOTAL SULPHUR: 80 ppm



Tim Atkin MW

Tim Atkin South Africa Special Report, 2019

