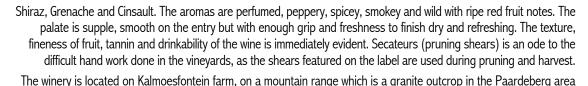
BADENHORST SECATEURS RED BLEND



in Swartland district of South Africa, where 3 distinctive types of granitic soil are found. The soils are extremely old and considered by many to be "low potential" as vine growth is not as luxuriant as in other areas. Yields are quite low. No irrigation is used as the soils have the potential to store a good amount of water and slowly release during the growing season. Winters tend to be cold and wet, otherwise, the weather is pretty much Mediterranean. The grapes for this wine come primarily from sloped bushvines on the Paardeberg Mountain. They are hand-picked, chilled overnight then crushed into open concrete tanks for natural primary fermentation which lasts around 2 weeks. The grapes co-ferment to ensure complete and seamless integration. The tanks are pigeaged (foot stomped) twice daily during this time. The finished wine is run off into old casks and concrete tanks ensures the purity of fruit. The blended wine was left on its gross lees in casks, foudres and concrete tanks for 7 months before being bottled. Before bottling the wine was lightly filtered but not fined.

The winery is located on a mountain range that is a granite outcrop and three distinctive types of granitic soil are found on this property - specifically Paardeberg, Lammershoek and Lemoenfontein granites plus different subsurface geology including clay, weathered granite and some serious shale. The soils are extremely old and yields are generally quite low. No irrigation is used as the soils have the potential to store a good amount of water and slowly release during the growing season. Winters tend to be cold and wet and leaf fall is quite sudden with the onset of winter. Otherwise, the weather is pretty much Mediterranean.

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Tasting Note:

Secateurs

BADENHORST SECATEURS RED BLEND

Shiraz, Grenache & Cinsault. Perfumed, peppery, spicey, smokey & wild aroms with ripe red fruit; supple & smooth, with enough grip & freshness to finish dry & refreshing; texture, fineness; tannin & drinkability.

Shelf Talker:

