

BADENHORST SECATEURS RIVIERA



Chenin Blanc, Semillon and Colombar. Bright orange. Aromas of bruised peaches, rhubarb and custard sweets, earl grey tea and smoky minerality. Juicy and mouthwatering with an incredible texture. Chalky and long finish. Secateurs (pruning shears) is an ode to the difficult hand work done in the vineyards, as the shears featured on the label are used during pruning and harvest.

The winery is located on Kalmoesfontein farm, on a mountain range which is a granite outcrop in the Paardeberg area 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 are from an old Chenin blanc vineyard planted in 1972 and situated next to a dry river with sandy decomposed granite soils. They are harvested when the tannins are ripe and the fruit has turned golden yellow from the Swartland sun. The grapes are picked by hand and cooled in a refrigerated room overnight. Around 60% are placed partially whole bunch and partially destemmed in a concrete tank. Some juice is pressed and run on top of the grapes to get the fermentation going. Partly skin contact, partly carbonic maceration. Some juice is run off into old casks towards the end of fermentation after which more whole bunches and destemmed grapes are used to fill the tank once again – continuous fermentation kind of approach. Tank is eventually pressed after about 3 weeks. Wine matures for 10 months in old casks on top of the gross lees. The wine is bottled straight from cask and usually has a slight haze as no filtration is done either before or during bottling.

In 2008, cousins Hein and Adi Badenhorst purchased Kalmoesfontein farm in the Paardeberg area of Swartland, South Africa. Together they restored a cellar that had been neglected since the 1930's, where they now make natural wines in the traditional manner. The winery is located on a mountain range that is a granite outcrop where three distinctive types of granitic soil are found. The soils are extremely old and yields are generally quite low. The vineyards are made up of very old bush-vines planted with Chenin Blanc (average 40-year-old vines), Cinsault (average 45 years), and Grenache (average 58 years). The vineyards are planted on East, North and South facing slopes bringing tremendous variety to the fruit. The vines are un-irrigated and farmed as biologically as possible. Adi Badenhorst is an award-winning winemaker, member of the Cape Winemakers Guild, founding member of the Swartland Revolution, the Swartland Independent, and is an ever evolving vigneron.

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Tasting Note:

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Shelf Talker:

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