

# BADENHORST SECATEURS ROSE



Cinsault and Mourvèdre. Complex aromas of red fruits, spice, rosewater and currants. The palate is generous and textured with a long finish. This is a truly unique rose as it was made from very old vines and really displays the minerality that characterizes the wines from the farm. 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. Most of the grapes for this wine are grown by Badenhorst on Kalmoesfontein farm in granite soils. The rest of the grapes are sourced from neighboring farms that the Badenhorst team works with closely. The grapes were picked early in the morning, then the whole bunches were transferred to the press and pressed slowly, so as not to extract too much color. The juice was allowed 2 hours of skin contact before being drawn off from the skins. The juices were blended and naturally fermented in tank and *foudres*. It was clarified naturally. A rough filtration was minimal so it might throw a slight deposit over time, which of course is harmless.

Andre Adriaan Badenhorst's grandfather was the general manager at Groot Constantia for 46 years. His father was born there. Adi grew up between the vineyards and spent his time picking (stealing) grapes. He made his first wine with Jean Daneel at 13.

Adi studied at Elsenburg and went on the work harvest at Chateau Angelus & Alain Graillot in France, Wither Hills in NZ, and locally at Simonsig, Steenberg & Groote Post. He spent 9 years as winemaker at the esteemed Stellenbosch estate, Rustenberg.

In 2008, Adi and his cousin Hein (aka The handsome cousins) purchased Kalmoesfontein farm in the Paardeberg area in 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. Adi Badenhorst is an award winning winemaker, member of the Cape Winemakers Guild, founding member of the Swartland Revolution and Swartland Independent and an ever evolving vigneron.

AN EASTERLY WINE SELECTION • BELFAST, ME

## Tasting Note:

### BADENHORST SECATEURS ROSÉ

Cinsault & Shiraz. Aromas of red fruits, spice, rosewater & currants; good minerality; generous & textured palate; long finish.

## Shelf Talker:

### BADENHORST SECATEURS ROSÉ

Cinsault & Mourvèdre. Complex aromas of red fruits, spice, rosewater & currants. The palate is generous & textured with a long finish. This is a truly unique rose as it was made from very old vines & really displays the minerality that characterizes the wines from the farm. 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 & harvest.



AN EASTERLY WINE SELECTION