

BADENHORST SECATEURS CHENIN BLANC



Chenin Blanc, Semillon and Grenache Blanc. The aromas are flinty with honey, orange blossom and white stone fruit notes. Incredible texture and palate weight. Good ripe flavors, and low acids. Chenin Blanc has a lot of structure on its own, but this wine has a tiny bit of Semillon and Grenache Blanc added for additional richness and acidity. 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 vineyards for this wine are made up of very old bush-vines. The Chenin Blanc is mostly from Kalmoesfontein, situated on the northern side of the Paardeberg Mountain. Badenhorst’s neighbors also supply the winery with some exceptional old vine fruit –making Badenhorst the world’s smallest co-op. The grapes are handpicked with great care and chilled overnight in a cold room. The following day they are whole bunch pressed to a settling tank. 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 wine as all the various vineyards or components were fermented together. 25% of the juice is also fermented in older casks and big *foudres*. The wine was left on its gross lees for 7 months before being bottled with occasional lees stirring.

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.

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Tasting Note:

BADENHORST SECATEURS CHENIN BLANC

Chenin Blanc with a sprinkling of Palomino & another secret grape. Aromas are flinty with honey, orange blossom & white stone fruit; ripe flavors & low acids; incredible texture & palate weight.

Shelf Talker:

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