

# BADENHORST CAPERITIF

High-quality white wine base, with an addition of at least 45 Cape ingredients, including a variety of fruits, garden herbs, spices, a bouquet of various flowers, roots and barks. For decades this unique Aperitif inspired barmen all over the world. When the company that made it disappeared in the 1930s, mixologists and bartenders referred to the defunct Caperitif as the “ghost ingredient.” Fast forward almost 100 years to when Adi Badenhorst finally revived this ghost ingredient with the launch of the new Caperitif. Caperitif can be enjoyed like most aperitifs or vermouths—simply with ice, or in many different cocktails.



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 yields are quite low. No irrigation is used. Winters tend to be cold and wet, otherwise, the weather is pretty much Mediterranean. A high quality white wine base (made on Kalmoesfontein) is the starting point for Caperitif. Then a neutral grape-derived alcohol spirit is added to increase the alcohol to at least 16% ABV. Once this level of alcohol is achieved, at least 45 different ingredients are added, including the distinctive and unique *Fynbos*. Fynbos is the collective name for the 8,500 different species of plants that grow in the Cape Floral Region; many have been utilized for medicinal purposes for thousands of years and are intensely aromatic, imparting a unique aroma to the Caperitif. A portion of each batch is matured in old oak casks and blended back into the “fresh” Caperitif to add even more complexity to the final product.

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 CAPERITIF

100% Chenin Blanc. Lightly sweet; bittered by Quinchona bark & flavored with at least 45 Cape ingredients, including a variety of fruits, garden herbs, spices, a bouquet of various flowers, roots & barks.

## Shelf Talker:

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High-quality white wine base, with the addition of at least 45 Cape ingredients, including a variety of fruits, garden herbs, spices, a bouquet of various flowers, roots to provide bitterness & barks, including the distinctive & unique *Fynbos* (the collective name for the 8,500 different species of plants that grow in the Cape Floral Region.) Caperitif can be enjoyed like most aperitifs or vermouths—simply with ice, or in many different cocktails.



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