

BADENHORST CURATOR WHITE BLEND

Chenin Blanc, Chardonnay, Viognier, Colombar and Roussanne. Aromas of dried peaches and apricots with ripe citrus. Lush, forward and fruit-driven with peach, pineapple and yellow apple flavors, backed by a lightly buttered finish. Some spice and good palate length.



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. Curator is a spectacular yet affordable fashioned by Adi Badenhorst, together with Broadbent Selections. The grapes are grown in the Coastal region which hugs the wild West Coast of Southern Africa; and the vineyards are mostly bushvines growing in granite and slate soils. Grapes are picked by hand, chilled overnight and then pressed to settling tanks overnight. The following day the juice is drawn off into fermentation tanks. 6 months after fermentation, the blend is made after a series of intense tastings and dinners with blend options. The blend that is drunk first at one of these occasions is the one Badenhorst produces. Chenin Blanc makes up the largest portion of this blend because it is the backbone and structure of this particular wine. The Chardonnay was naturally fermented and took very long to complete fermentation. The Viognier completes the Swartland canvas. Colombar and Roussanne somehow sneaked into the final wine!

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 & Groot 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:

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Shelf Talker:

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