

BADENHORST CURATOR WHITE

100% Chardonnay from the Coastal Region of South Africa. Floral aromas with pears, lime, spice and flinty minerality. A hint of oily richness with a juicy, acidic backbone. Structured and complex. Long, fresh finish.

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 Robertson area, highly regarded for its limestone soils that are ideally suited to this grape. The vineyards are sourced from a number of traditional farmers. Badenhorst likes to keep it simple and straightforward. Grapes are picked by hand, chilled overnight and then whole bunch pressed and fermented in concrete tanks. The Chardonnay was naturally fermented and took very long to complete the fermentation. Matured on its lees for 8 months before bottling. No oak involved in this wine, leaving more pure varietal flavors of chardonnay.

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 Graillet 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:

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100% Chardonnay. Floral aromas with pears, lime, spice & flinty minerality; oily richness with a juicy, acidic backbone; structured & complex; long, fresh finish.

Shelf Talker:

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