

BADENHORST FAMILY RED

Shiraz, Grenache Noir, Cinsault and Tinta Barocca. The aromas are brooding, with complex notes of pepper, liquorice, perfume and black cherries. The palate entry is quite dense with lavender and dark berry fruit. The tannins are prominent, well integrated and refreshing. The finish is dry with well spread tannins ending with savory notes and black currant flavors.



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. Small parcels of selected fruit is sourced for this wine from 7 vineyards on the Kalmoesfontein farm and from neighbours with good tasting grapes. The grapes are harvested by hand on the same day, sorted meticulously in the vineyard and transported in small picking boxes to a refrigerated room where they are left overnight to cool down. The following day they are transferred to fermentation vessels made of concrete or wood. Around 40% of the grapes are destemmed and minimal sulphur is added at this stage. The whole bunches are "foot stomped" to extract juice to assist the onset of natural fermentation. Once fermentation has started the tanks are pigeaged twice daily. The grapes fermented in closed concrete tanks are left on their skins for 3 to 6 months before pressing. The wine is pressed into old vats and 8% new casks for a maturation period of 16 months. During this time the wine is topped regularly but not racked until just before bottling.

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 FAMILY RED

Shiraz, Grenache Noir, Cinsault & Tinta Barocca. Brooding aromas of pepper, liquorice, perfume & black cherries; quite dense flavors of lavender & dark berry fruit; prominent, well integrated & refreshing tannins; dry finish with well spread tannins ending with savory & currant flavors.

Shelf Talker:

BADENHORST FAMILY RED

Shiraz, Grenache Noir, Cinsault & Tinta Barocca. The aromas are brooding, with complex notes of pepper, liquorice, perfume & black cherries. The palate entry is quite dense with lavender & dark berry fruit. The tannins are prominent, well integrated & refreshing as a number of the parcels were picked quite early. The finish is dry with well spread tannins ending with savory & currant flavors.



AN EASTERLY WINE SELECTION