

BADENHORST FAMILY WHITE

A blend of primarily Chenin Blanc that includes Roussanne, Grenache Blanc, Verdehlo, and Palomino. Chenin Blanc is best suited to be the heart of the wine and that is why it forms the biggest portion of the co-fermentation. Complex aromas of perfume, spice, tea, stone fruit and citrus blossoms that change considerably in the glass. Wonderful fruit volume characterised by stone fruit and mineral flavours. The texture, ripeness and gentle tannins result in a wine that has incredible length and a complex flavour profile.



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 various vineyards on our farm Kalmoesfontein, and specifically the Paardeberg. The processing is quite straight forward when you are working with fantastic grapes from old vineyards. The grapes are cooled down over night and most of the different grapes are pressed together, whole bunch, the next morning. The juice is then transferred to old casks for co-fermentation and maturation. A small percentage of the grapes are picked a bit earlier for some acidity but the rest are picked at what we recon is a good ripeness and flavor. Aged 10 months in the same casks, then the wines are racked and blended in a single concrete tank with all their unsulfured lees and left to settle for another 6 - 8 months 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 Grailot 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 FAMILY WHITE

Chenin Blanc, Roussanne, Grenache Blanc, Verdehlo & Palomino. Complex aromas of perfume, spice, tea, stone fruit & citrus blossoms; wonderful fruit volume; complex stone fruit & mineral flavors; good texture, ripeness & gentle tannins; incredible length.

Shelf Talker:

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