

# BROADBENT CURATOR RESERVE RED



100% Pinotage. Juicy dark fruit at the core – think ripe black cherry and plum – wrapped in supple tannins and accented by gentle spice from oak influence. Fresh and balanced throughout it finishes smooth and lingering with just enough grip to keep things structured. A versatile red for both casual and curated dining, it pairs beautifully with smoked beef brisket, artisanal charcuterie, or roasted aubergine seasoned with smoked paprika. A modern, food-friendly expression of Swartland’s signature varietal.

From 25–30-year-old bush vines rooted in granite and shale soils at 150m elevation, this Pinotage embodies the raw energy of Swartland’s Coastal region, South Africa. South-facing rows and East–West orientation ensure balanced ripening in the region’s Mediterranean climate. Grapes were gently handled with soft pump-overs to avoid coarse tannins; native yeast fermentation occurred between 25–28°C, with pressing at around 8°. Balling and completion on French oak staves. Post–malolactic fermentation, components were split between stainless steel and 300L third-fill barrels, then blended after 10 months and returned to stainless-steel for integration.

The Curator was created in 2011 in response to a request from a major U.S. grocery chain seeking high-quality, natural wines at exceptional value. Sourced from Swartland—South Africa’s oldest and largest wine region—the wine showcases fruit from dry-farmed bush vines, many over 100 years old. These ancient, low-yielding vineyards produce intensely concentrated grapes that would otherwise be blended into commercial wines. By working directly with local farmers, we were able to preserve this heritage fruit and craft a wine of remarkable character. The name “The Curator” was coined by Gregg Perkins, inspired by Bartholomew Broadbent’s reputation for curating outstanding wines from around the world. The inaugural 2011 vintage was a standout success, quickly gaining recognition as one of the best value wines on the market. Our South African winemaker has led production from the start, with Bartholomew Broadbent overseeing the final blend each year.

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## *Tasting Note:*

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## *Shelf Talker:*

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