

BROADBENT CURATOR RESERVE WHITE

100% Chenin Blanc. Ripe stone fruit and tropical aromas, lifted by vibrant natural acidity and anchored by a creamy mid-palate courtesy of extended lees contact. Oak fermentation adds subtle spice and layered complexity, leading to a focused, mineral-driven finish with lasting precision. Its textured palate and bright acidity make it a versatile companion at the table—perfect with roasted chicken, grilled seafood, or dishes featuring creamy sauces and fresh herbs. A food-friendly white that balances richness and structure effortlessly.

Sourced from the dry-farmed bush vines in Swartland's Coastal region, South Africa. The vineyards are 13-31 years-old.

The soil is granite and shale at 160m elevation. North-facing slopes and an East-West row orientation capture just the right balance of sunlight in this Mediterranean climate. The grapes are harvested by hand. Whole-bunch pressed to preserve natural freshness. Select parcels were native yeast fermented in large-format French oak foudres (10th fill), while others fermented in stainless steel and concrete. After 5 months of lees aging, the components were blended and rested further on fine lees in stainless steel

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.



AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

BROADBENT CURATOR RESERVE WHITE

100% Chenin Blanc. Ripe stone fruit & tropical aromas; vibrant acidity & a creamy mid-palate; subtle spice & layered complexity; focused, mineral-driven finish with lasting precision.

Shelf Talker:

BROADBENT CURATOR RESERVE

100% Chenin Blanc. Ripe stone fruit & tropical aromas, vibrant acidity & a creamy mid-palate courtesy of extended lees contact. Oak fermentation adds subtle spice & layered complexity, leading to a focused, mineral-driven finish with lasting precision. A versatile companion at the table - perfect with roasted chicken, grilled seafood, or dishes featuring creamy sauces & fresh herbs. A food-friendly white that balances richness & structure effortlessly.



AN EASTERLY WINE SELECTION