

BROADBENT CURATOR WHITE BLEND



Chenin Blanc, Chardonnay and Viognier. Inviting aromas of white peach, apricot, jasmine tea, bright citrus and wildflower honey. Medium-bodied and texturally rich, offering juicy flavors of pineapple, yellow apple and citrus with a floral lift. Concludes with a crisp, refreshing finish defined by a mineral edge – showcasing the Swartland at its finest. Excellent with fresh oysters, lemon-herb roast chicken, soft goat cheese or mildly spiced vegetable curries.

Sourced from multiple sites across the Swartland district, specifically from mountain slopes in the Paardeberg area, South Africa. The vineyards are north-facing vineyards at 160m elevation. The vines are aged 8–31 years, rooted in granite and shale soils. The grapes are harvested by hand and chilled overnight before processing. Whole-bunch pressed and naturally fermented in a mix of stainless steel and concrete. After five months on lees, the components were blended and rested further in stainless steel, enhancing texture and depth. The result is a bright, structured blend with freshness at its core and complexity in every sip.

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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citrus & honey; medium-bodied &
texturally rich; juicy flavors of pineapple,
yellow apple & citrus with a floral lift; crisp,
refreshing finish defined by a mineral
edge.

Shelf Talker:

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