

AA BADENHORST FAMILY WINES

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2018 AA Badenhorst Kalmoesfontein White Blend

Vineyards: Small parcels of selected fruit is sourced from various vineyards on our farm Kalmoesfontein, and specifically the Paardeberg.

Grapes: Chenin Blanc, Grenache Blanc, Viognier, Roussanne and Palomino.

Vinification: 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 flavour.

Maturation: We only use a 1200L foudres and a 3000L foudre for the fermentation and maturation. After 10 months 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.

Analysis

Alcohol	14 vol%
Residual Sugar	3.7 g/L
pH	3.36
Total acidity (Tartaric)	5.3 g/L
Total sulphur	97 ppm

The final makeup of the blend varies slightly each year, due to the variation in vintages.

We feel that 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. The aromas are very complex and change considerably in the glass. Perfume, spice, tea, stone fruit and citrus blossoms are some of the notes that can be detected. In the mouth the texture and ripeness and gentle tannins result in a wine that has incredible length and a complex flavour profile. The wine also has wonderful fruit volume characterised by stone fruit and mineral flavours.

6741 bottles produced

Adi Badenhorst

