

AA BADENHORST FAMILY WINES

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CAPERITIF

The KAAPSE DIEF – SOET VERMOED – CAPE APERITIF

THE CAPERITIF is a vermouth-styled aperitif - an aromatised fortified wine. The addition to a wine of numerous botanicals, fruits, alcohol, sugar and bitters inherently changes the nature of the wine. It becomes vermouth. Vermouth or in German "Wermut" ("wer" means man; "mut" means courage, spirit or English 'wormwood').

The **HISTORY of CAPERITIF** dates back to 1906 when it first appeared on the market. The exact producer, recipe and quantities produced remain a wonderful mystery. However, CAPERITIF was significant and delicious enough to make it into a few of the very famous bartending and cocktail books of the 1920's and 1930's. The most famous of these was the Savoy Cocktail Book – the pages of this book contain many cocktails using CAPERITIF as a principle ingredient. Most of these cocktails originated here in South Africa – they carry the names of famous people, capture wonderful scenery, and relive battles that were fought and tell many a story of South African history.

The GHOST is back... This wonderful aperitif all but disappeared off the bar shelves of the world. There was an 80 year break in production, with the last known production taking place in the 1930's and subsequently mixologists and bartenders from all over the world referred to the defunct **CAPERITIF** as the "ghost ingredient". The drinks world had to make do with other substitutes until 2014 when the ghost was given life and **CAPERITIF** was birthed again.

The revival of this critical "Cape aperitif" - **CAPERITIF** and its subsequent reproduction was the brain child of a passionate Danish mixologist, model and history buff Lars Schmidt and a South African winemaker Adi Badenhorst. **CAPERITIF** is made on the small farm of Kalmoesfontein in the mountains of the **SWARTLAND**, an area very well known for its wine grape growing and wine production. Here **CAPERITIF** is regularly made in small batches, with each batch evidencing a diversity and difference that is dictated by the seasonal availability of ingredients. Each batch is uniquely labelled and numbered.

A high quality white wine base is the starting point – this is made on Kalmoesfontein. To this wine, a neutral grape-derived alcohol spirit is added to increase the alcohol to 16.5vol%. Once this level of alcohol is achieved, we follow the propriety recipe or formula and add 46 different ingredients. These ingredients include a variety of fruits, garden herbs, spices, a bouquet of various flowers, some roots and barks for bitterness as well as the distinctive and unique Fynbos. Fynbos is the collective name for the 8500 different species of plants that grow here in the Cape Floral Region. Many of these plants have been harvested and utilised for medicinal purposes for thousands of years and are intensely aromatic, imparting a unique aroma to the **CAPERITIF**.

A portion of each batch is matured in old oak casks and blended back into the "fresh" CAPERITIF to add even more complexity to the final product.

CAPERITIF can be enjoyed like most aperitifs or vermouths – simply with ice. For suggestions on how best to drink **CAPERITIF** and for a collection of classic recipes please visit our website www.caperitif.com

ANALYSIS is typically 16.5 % alc / vol and 100g/L of sugar