

## Secateurs Chenin Blanc, Badenhorst Family Wines

£12.99



**Vintage:** 2018

**Bottle Size:** 75cl

**Alcohol %:** 13.50%

**Country:** South Africa

**Description:** Very fresh with complex citrus, floral and butter nuances, good crisp balancing acidity and a superb thick glycerine texture that drives a long aromatic finish.

**Cepages:** Chenin Blanc

**Group:** South Africa

**Sub group:** Western Cape

**Colour:** White

**Closure:** Screwcap

**Producer:**

**Website:**

**Organic/Bio Status:**

**Food / cocktail match:** A great wine to serve alongside a summer buffet spread - include Quiche Lorraine, slightly chalky Brie and perhaps a salmon mousse. Sunny day optional!

**Food / cocktail recipe:**

**Press** 'A fabulous bargain. Very fresh, floral and honeyed with masses of intensity and flavour (presumably because of the age of the vines) but with a satisfyingly dry finish. Over delivers in the most delightful way. 17/20' - Jancis Robinson

'The Secateurs Chenin Blanc, grown in Swartland, defies all preconceived notions of what South African Chenin Blanc can be. It's fresh, savory, layered, textured, and under \$15. It was one of the most surprising wines we tried this year.' - Vinepair

**Awards**

**Other Info:**

AA Badenhorst Family Wines are made by master winemaker Adi Badenhorst at Kalmoesfontein Farm in the Paardeberg area. The property is owned by cousins Hein and Adi Badenhorst who have restored a neglected cellar on the farm that was last used in the 1930's to make natural wines in the traditional manner. The vineyards consist of very old bushvines planted to Chenin Blanc average 40 years, Cinsault or Cape Hermitage 45 years, and Grenache 58 years old. The vines are unirrigated and farmed as biologically as possible. The vineyards are planted on East, North and South facing slopes bringing tremendous variety to the fruit. Fruit from other selected sites within the appellation are also purchased to complete the final blends. The soils consist of three distinct types of granite - namely the Paardeberg, Lammershoek and Lemoenfontein type that are found here with many different types of sub-surface geology. The winemaking - all fruit - red and white - is whole bunch-handled, and no crushing or destemming takes place. The whites are transferred directly to old casks or into concrete tanks for fermentation and ageing. The red grapes are fermented in concrete tanks and open wooden kuite. The post fermentation maceration is lengthy - up to 4 months, where after the wines are put to cask or 4000 Litre foudres. No additions are made to the grapes other than sulphur before and after fermentation.