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2012 Secateurs Red Blend

Vineyards and vines: The grapes used are from our farm and from our neighbours excellent fruit. Most vines are mountain sloped bushvines. We maintain that high quality fruit comes from old un-irrigated bushvines grown on a variety of granite soils that are naturally low yielding.

Grapes: Cinsault, Shiraz , Grenache, Mourvedre and Pinotage

Vinification: All grapes are hand-picked, chilled overnight and then crushed into open concrete tanks for natural primary fermentation which lasts around two weeks. The tanks are pigeaged (foot stomped, with clean feet, normally!) twice daily during this time. The finished wine is run off into old casks and concrete tanks which have a low impact on the natural wine aromas and structures.

Maturation: The blended wine was left on its gross lees in casks, foudres and concrete tanks for 12 months before being bottled. Before bottling the wine was lightly filtered but not fined.

Secateurs – shape our bushvines during the winter pruning and are used to pick the ripe grapes in summer. Our family has, for the last three generations, nurtured our vines so that they can produce fruit of integrity.

This is the 4th vintage of Secateurs Red blend bottled under the Badenhorst Family Wines. We are very happy with the quality of this wine and expect it to develop wonderfully over the next couple of years. The hefty Cinsault component will ensure excellent ageing and enough suppleness for drinking young. As you know most of the great old wines of the Cape had a good dollop of Cinsault in them – called Hermitake in those days!

The aromas are perfumed, peppery, spicey, smokey and exhibit ripe red fruit notes. As always the palate texture of this style of wine is supple, smooth on the entry but with enough grip to end dry and refreshing. In the mouth the texture and fineness of fruit tannin and drinkability of the wine is immediately evident.

Adi Baddenhorst