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### **2013 Secateurs Chenin Blanc**

**Vineyards and vines:** The Chenin Blanc grapes are mostly from our farm, Kalmoesfontein, situated on the northern side of the Paardeberg mountain. Our neighbour also supplies us with some exceptional old vine fruit – making us the world’s smallest co-op! We maintain that high quality fruit comes from old un-irrigated bushvines grown on a variety of granite soils that are naturally low yielding. Most of our Chenin vines were planted the 1960’s and tend to yield around 4 tons/hectare.

**Grapes:** Chenin Blanc

**Vinification:** The grapes are handpicked with great care and chilled overnight in a cold room. The following day they are whole bunch pressed to a settling tank. These vineyards were picked over about 10 days and each day fresh juice was added to the already fermenting tanks – this extended the alcoholic fermentation by about 20 days but was also very important in the complete integration of the wine as all the various vineyards or components were fermented together. Some of the juice is also fermented in older French oak casks.

**Maturation:** This wine was left on its gross lees for 7 months before being bottled with occasional lees stirring during this time.

**Why the 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. The first Secateurs Chenin Blanc bottled under the Badenhorst Family Wines range was in 2009 and was the start of a lifelong affair with this most wonderful grape. The aromas are flinty with honey, orange blossom and white stone fruit notes.

Adi Badenhorst