

AA BADENHORST FAMILY WINES

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2012 AA Badenhorst White Blend

Vineyards and vines: small parcels of selected fruit is sourced from various vineyards on our farm Kalmoesfontein, the Swartland area and the greater Paardeberg mountain.

Grapes: Chenin Blanc 48%, Roussanne 10%, Marsanne 4%, Grenache Blanc 10%, Viognier 2% ,Verdehlo 10%, Chardonnay 3% , Grenache Gris 3%, Clairette Blanche 3% and Palomino 7%. (though some may not appear on the backlabels – we forgot !)

Vinification:

The vinification is quite straight forward when you are working with fantastic grapes from old vineyards – whole bunch pressing of cool grapes, this juice is then transferred to old casks; very old casks for fermentation and maturation. Some of the juices are blended during this time which what we like as the components really intergrate then. A small percentage of the grapes are picked a bit earlier for some acidity but the rest are picked at what we reckon is a good ripeness and flavour.

Maturation: We only use old 1200L foudres and one 3000L foudre for the fermentation and maturation of 15 months. After this the wines are racked and blended together in a single concrete tank with all their unsulfured lees and left for another 6 – 8 months before bottling.

Analysis

Alcohol	13.6 vol%
Residual Sugar	2.3g/L
pH	3.45
Total Acidity (Tartaric)	6.2g/L
Total sulphur	100ppm

The final makeup of the blend varies slightly each year. This will always be the case as we discover new amazing parcels of fruit or refine the final blend.

We feel that Chenin Blanc is best suited to be the heart of the blend and that is why it forms the biggest portion of the blend. 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 complex flavour profile. The wine also has wonderful fruit volume characterised by stone fruit and mineral flavours. The finish is long and has slight phenolic edges supporting the fruit through the entire length of the wine.

7000 bottles produced

Adi Badenhorst