A.A. Badenhorst
Family White 2022

VINEYARDS
Small parcels of selected fruit are chosen from various vineyards on the Badenhorst Kalmoesfontein farm and the surrounding Paardeberg.

WINEMAKING
These seasoned, old vines yield grapes that are so expressive, the winemaker's role is simply to guide—not interfere. The fruit is hand harvested, then chilled overnight to preserve freshness. The next morning, whole bunches of co-mingled varieties are pressed together.

The juice is transferred into old wooden foudres—one 1,200L, the other 3,000L—where wild fermentation begins. A small portion of grapes are picked early, lending a bright thread of acidity, while the rest are harvested at the optimal ripeness, bringing depth and flavor. After ten months in barrel, the wines are racked into a concrete tank, on lees and unsulfured. They rest for an additional six to eight months before bottling.

WINEMAKER NOTES
Aromas of perfume, spice, tea, stone fruit and citrus blossoms are very complex and develop considerably in the glass. On the palate, the texture, ripeness and gentle tannins result in a wine that has incredible length and a complex flavor profile. The wine also has wonderful fruit volume, characterized by stone fruit and mineral flavors.

95PTS Robert Parker WINE ADVOCATE *June, 2025* • 93PTS JAMESSUCKLING.COM *Oct., 2024*

94PTS Tim Atkin MW *Dec., 2024* • 92PTS vinous *Aug., 2024*

- **Grapes** 45% Chenin Blanc, 11% Clairette Blanche, 10% Grenache Blanc, 8% Palomino, 8% Vigonier, 8% Rousanne, 5% Muscat d'Alexandrie, 5% Verdelho
- **Winemakers** Adi Badenhorst, Selma Willemse & Jorrie du Plesis
- **District** Swartland
- **Soils** Paardeberg, Lammershoek & Lemoenfontein granite; subsoils of clay, weathered granite, and shale
- **Vine Age** average of 31 years (oldest: 1952; youngest: 2025)
- **Elevation** 590–1,082 ft (180–330 m)
- **Exposition** north, east, south
- **Aging** 10 months
- **Alcohol** 13%
- **Total Acidity** 5.9 g/l
- **pH** 3.36
- **Residual Sugar** 2.1 g/l