A.A. Badenhorst

Secateurs Chenin Blanc 2025

VINEYARDS

The Chenin Blanc grapes are hand selected from old, un-irrigated, low-yielding bushvines grown on granite soil primarily from Kalmoesfontein and Jakkalsfontein on the northern slopes of the Paardeberg Mountain. The vines were planted in the late 1960's to mid-1970's and typically yield 1.6 tons/acre (4 tons/ha).

WINEMAKING

Grapes are handpicked with care and chilled overnight before being whole bunch pressed into settling tanks. Harvested over 12 days, fresh juice is added daily to fermenting tanks, extending the fermentation by a full 20 days, in order to ensure full integration of the different vineyard components. Around 25% of the juice is fermented in older casks and large foudres, with the remaining 75% in stainless steel. A small portion of grapes is fermented on skins and blended into the wine. The wine matures on gross lees for 10 months in concrete tanks and old casks, with occasional stirring before bottling, highlighting its depth and character.

NOTES

The 2025 has flinty aromas with notes of honey, orange blossom, and white stone fruit. It has exceptional texture and palate weight, with lovely, concentrated flavors.

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- **Grapes** 100% Chenin Blanc
- **Winemakers** Adi Badenhorst, Selma Willemse & Jorrie du Plesis
- **District** Swartland
- **Soils** Paardeberg, Lammershoek & Lemoenfontein granite; subsoils of clay, weathered granite, and shale
- **Vine Age** planted 1960s- mid-1970s
- **Exposition** north, east, south
- **Aging** 7 months on lees
- **Alcohol** 13.5%
- **Total Acidity** 5.6 g/l
- **pH** 3.4
- **Residual Sugar** 3.3 g/l