

## AA Badenhorst Family Wines Red 2007

The 2007 AA Badenhorst is our second vintage and as a winemaker it is very satisfying to release a wine of this quality following the wonderful 2006. The aromas are brooding with complex notes of pepper, liquorice, perfume and black cherries. The palate entry is quite dense with lavender and dark berry fruit. The finish is dry with well spread tannins ending with savoury and currant flavours. Not as forward as the 2006 but I anticipate that this will be a wine that will gain much complexity in the years ahead.

**variety** : Shiraz | 80% Shiraz, 10% Mourvèdre, 7% Cinsaut or Cape Hermitage, 3% Grenache

**winery** : AA Badenhorst Family Wines

**winemaker** : adi badenhorst

**wine of origin** :

**analysis** : **alc** : 13.9 % vol **rs** : 2.1 g/l **pH** : 3.66 **ta** : 5.8 g/l **so2** : 90 mg/l

**type** : Red **style** : Dry **body** : Huge **taste** : Herbaceous **wooded**

**pack** : Bottle **size** : 0 **closure** : Cork

**ageing** : The wine has the potential to age very gracefully for the next decade or so.br /

**in the vineyard** : 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.

**in the cellar** : The grapes are sorted meticulously in the vineyard and transported in small picking boxes to a refrigerated container where they are left overnight to cool down. The following day the grapes are transferred to fermentation vessels made of concrete or wood. No grapes are crushed or destemmed and minimal sulphur is added at this stage. The grapes are then 'foot stomped' to extract juice to assist the onset of natural fermentation. Once fermentation has started the tanks are *pigeaged* twice daily.

**Maturation**: The wine was pressed into used 500 litre casks for a maturation period of 16 months. During this time the wine was topped regularly but not racked until the final blends are made up before bottling.

Total production 10340 bottles.