

AA Badenhorst Family White Blend 2009

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.

variety : Chenin Blanc | 29% Chenin Blanc, 23% Roussanne, 10% Grenache Blanc, 11% Viognier, 11% Verdehlo, 11% Chardonnay, 5% Colombard, 5% Grenache Gris, 2% Semillon, 2% Clairette Blanche

winery : AA Badenhorst Family Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis :

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

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.

The 2009 AA Badenhorst white is a different blend from the 2008. 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.

about the harvest: Picking for the 2009 vintage started in the first week February and ended on the 25th March (we had to wait a while for our 500kg of Clairette Blanche!).

in the cellar : All the grapes are cooled overnight and then whole bunch pressed the following day. The free run juice was run off directly into old casks and small concrete tanks for a lengthy and nervous (for the winemaker, great for the wine) natural fermentation. The various varietals are blended early during the pressing if they happen to be harvested on the same day otherwise they are blended after 13 months in casks.

Maturation: We only use old 500 litre and 600 litre casks for the fermentation and maturation of 13 months. After this the wines are racked and blended together in a single concrete tank with all their lees and left for another 6 - 8 months months before bottling.

8200 bottles produced

