

AA Badenhorst The Non Vintage Funky White WINE

Hopefully this wine will taste like nothing you have tasted before from a South African wine. The style is very similar to what they produce in Jura, France. There it is called *Vin Jaune* or yellow wine because of the colour. It could remind you of a sherry but it is not fortified with alcohol spirit. The aromas are dominated by flor, nutty notes of roasted almonds and marzipan, with subtle citrus undertones and marmalade. On the palate you should find amazing freshness, limey notes; some saltiness and almost tarry flavours. The flavours are refreshing, dry, clean and the wine has tremendous length and texture.

It's a wonderful wine to go with food - soups, cheeses, seafood dishes with strong flavours and anything with wild mushrooms. Enjoy!

variety : Chenin Blanc | Chenin Blanc, Chardonnay, Viognier plus 8 other varieties.

winery : AA Badenhorst Family Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 13.2 % vol rs : 1.3 g/l pH : 3.1 ta : 6.7 g/l so2 : 160 mg/l

type : White **style :** Very Dry

pack : Bottle **closure :** Cork

in the vineyard : Vineyards and vines: All the grapes for this wine are from the Swartland and Voor-Paardeberg region.

in the cellar : This is a kind of a solera system wine. What this means is that each year we only bottle 500 or litres and top up what we have drawn from the casks with wine from the previous year. Picture a pyramid of casks - with the new wine on top and the oldest wine at the bottom. The bottom casks have had wine from 5 different vintages blended into it and this is what we bottle. The new wine is fermented in old casks using natural yeasts and left in cask without topping and left to oxidise and develop a flor growth on the surface of the wine.

Maturation: only very old white casks are used.

Only 650 bottles produced annually.