

AA Badenhorst Family Wines Red Blend 2010

The 2010 AA Badenhorst is our 5th vintage and has the potential to age very gracefully for the next decade or so. The tannins are prominent and well intergrated and refreshing. 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.

variety : Shiraz | 66% Shiraz, 16% Mourvèdre, 4% Hermitage

winery : AA Badenhorst Family Wines

winemaker : Adi badenhorst

wine of origin : Malmesbury

analysis :

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

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Vineyards and vines: small parcels of selected fruit is sourced from various vineyards on our farmKalmoesfontein, the Swartland area and the greater Paardeberg mountain.

The 2009 vintage was characterised by very low volumes from our vineyards and only 8000L was bottled from this excellent harvest.

in the cellar : Vinification: 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. The grapes fermented in closed concrete tanks are left on their skins for 6 months before pressing.

Maturation: The wine was pressed into used 4000L 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 10 000 bottles.

