

Curator White Blend 2016

A.A. BADENHORST, SWARTLAND APPELLATION, SOUTH AFRICA



HARVEST & VINTAGE NOTES

The CURATOR is a range of dynamic wines that are selected after the vintage each year.

The grapes are grown in the Swartland region on the West Coast of Southern Africa. The vineyards are mostly bushvines growing in granite and slate soils, sourced from a number of traditional farmers. Chenin Blanc is the backbone and structure of this blend. The Chardonnay was naturally fermented and took a long time to complete fermentation, resulting in great texture and wacky aromas of dried peaches and apricots and ripe citrus. The Viognier, from one of Badenhorsts favorite growers and vineyards, completes the Swartland canvas and brings some spice and palate length to the wine.

Grapes are picked by hand, chilled overnight and then pressed to settling tanks. The following day the juice is drawn off into tanks for fermentation. The winemaking team lets the wine run its course. Six months after fermentation the wine is blended after a series of intense tastings and dinners with the blend options. The blend that is finished first at one of these dinners is chosen as the final blend.



WINEMAKER: Adi Badenhorst

GRAPES: 60% Chenin Blanc,
20% Chardonnay, 20% Viognier

ALCOHOL: 13%

RESIDUAL SUGAR: 3.9 g/L

PH: 3.49 g/L

TOTAL SULPHUR: 109 ppm

TOTAL ACIDITY: 5.7 G/L tartaric

ANNUAL PRODUCTION:
10,600 cases x 12/750ml

RELEASE DATE:
October, 2016

