

AA Badenhorst Family Wines,
Secateurs Chenin Blanc 2025
Swartland, South Africa



PRODUCER

Neal Martin describes Adi Badenhorst as someone who “epitomises the carefree spirit” of the Swartland, a fitting reflection of both the man and his wines. Having grown up on a Constantia wine farm, trained at Elsenberg and gained experience at Château Angélus, Alain Graillot and Rustenburg Estate, Adi founded A.A. Badenhorst Family Wines with his cousin Hein in 2008 on the Paardeberg's Kalmoesfontein farm. Home to outstanding old bush vine Chenin Blanc, Cinsault and Grenache planted between the 1950s and 1970s, the vineyards sit on varied slopes and ancient granite, quartz and iron-rich koffieklip soils that give fragrant, characterful wines. Through attentive, hands-on farming and minimal-intervention winemaking, Adi aims to express the true character of the Swartland.

VINEYARDS

The Chenin Blanc for Secateurs is sourced from 25 distinct vineyard parcels located in and around the Paardeberg Mountain in the Swartland. These sites are predominantly planted on decomposed granite soils, which contribute to the wine's mineral tension and finesse. The blend comprises 80% old and young dry land bush vines, prized for their low yields and concentrated fruit, and 20% younger trellised vineyards, which offer vibrancy and structure. This combination of vineyard age, aspect, and soil type delivers a wine with depth, texture, and a clear expression of the Swartland.

VINTAGE

The 2025 vintage in the Swartland was marked by good winter rainfall, with the underground water reserves fully replenished. Disease pressure remained moderate and well-managed, allowing for healthy fruit development. Harvest began in late January, about a week later than the previous year, and was completed within a short but balanced window. Consistent sunshine throughout the season supported optimal ripening, resulting in fruit with excellent concentration and freshness.

VINIFICATION

The grapes are destemmed and gently pressed, with the juice undergoing natural settling before fermentation. Fermentation occurs spontaneously with native yeasts, across a range of vessels including 40-hectolitre foudres, concrete tanks, stainless steel, and old 500-litre French oak barriques. Malolactic fermentation is not controlled—some components complete it, while others do not, contributing to the wine's layered texture and freshness. After maturation, the wine is blended proportionally from all components to achieve balance and complexity before bottling.

TASTING NOTES

The 2025 Secateurs Chenin Blanc opens with flinty aromas layered with honey, orange blossom, and white stone fruit. On the palate, it is textured and saline, with a fine mineral thread and vibrant acidity. One of the hallmarks of the 2025 vintage is its lovely concentration, which is clearly expressed in the wine's depth, balance, and lingering finish.