

AA Badenhorst Family Wines,
Secateurs Red Blend 2025
Swartland, Swartland, South Africa



Grape Varieties	80% Shiraz 15% Cabernet Sauvignon 5% Cinsault
Winemaker	Adi Badenhorst & Jorrie du Pless
Closure	Stelvin Lux
ABV	13.5%
Residual Sugar	3.1g/L
Acidity	4.9g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

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 koffiekliip 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 grapes for Secateurs Red Blend are sourced from Jakkalsfontein and Kalmoesfontein, located in the Paardeberg area of Swartland (W.O. Swartland). The vineyards are planted on a mix of granite soils and koffiekliip (ferricrete), contributing to the wine's mineral depth and structure. All vines are dryland bush vines, grown without irrigation, which enhances concentration and sense of place.

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 Syrah component is drawn from seven distinct vineyard parcels, each vinified using varied techniques including whole bunch fermentation, submerged cap, and extended maceration. After fermentation, all components are blended and aged for seven months in a combination of large foudres, 500-litre French oak barriques, concrete tanks, and stainless steel vessels. This multi-vessel approach adds layers of texture and complexity before bottling.

TASTING NOTES

The Syrah delivers a perfumed, peppery, and spicy aromatic profile, with notes of ripe red fruit. Cabernet Sauvignon adds mid-palate grip and aromatic lift, enhancing the wine's overall balance. The palate is supple and smooth on entry, with enough grip and freshness to finish dry and refreshing.