



## 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 koffieklop 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 fruit for Secateurs Riviera comes from a single old Chenin Blanc vineyard, planted in 1972, located beside a dry riverbed in the Swartland. Affectionately named “Riviera,” the site features sandy decomposed granite soils, which contribute to the wine's mineral lift and aromatic clarity. Grapes are picked when tannins are ripe and the fruit has turned golden yellow under the Swartland sun, ensuring depth and texture.

## 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

Riviera is a skin-macerated Chenin Blanc, made using carbonic maceration techniques. After hand-harvesting, the grapes are cooled overnight. Around 60% of the fruit is placed in concrete tanks, partially whole bunch and partially destemmed. Some juice is pressed and poured over the grapes to initiate fermentation. As fermentation progresses, juice is run off into old casks, and more fruit is added to the tank in a continuous fermentation approach. After approximately three weeks, the tank is pressed, capturing the full character of the skins and fruit.

## TASTING NOTES

A complex aromatic profile with notes of grapefruit, quince, and spice. The palate is grippy and textured, supported by a refreshing tannin structure. The wine's deeper yellow hue reflects its skin contact and maceration, offering a distinctive and expressive take on Swartland Chenin Blanc.

Grape Varieties	<b>36% Chenin Blanc</b>
	<b>16% Grenache Blanc</b>
	<b>10% Roussanne</b>
	<b>7% Viognier</b>
Winemaker	<b>Adi Badenhorst &amp; Jorrie du Pless</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>13%</b>
Residual Sugar	<b>1.7g/L</b>
Acidity	<b>4.4g/L</b>
Wine pH	<b>3.57</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>