

AA Badenhorst Family Wines, Kalmoesfontein Red Blend 2022 Swartland, 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 grapes for Kalmoesfontein Red Blend are sourced from small parcels on Kalmoesfontein and Jakkalsfontein farms, located in the Paardeberg region of Swartland. These comprise bush vines planted mostly over 20 years ago on granite soils. The maturity of the vines and the dry land farming approach contribute to the wine's depth, structure and character.

VINTAGE

The 2022 vintage in Swartland saw vineyards begin to recover from prolonged drought, aided by moderate winter rainfall that helped replenish soil moisture and support early vine development. However, the growing season was not without its challenges. Heat waves during harvest placed significant stress on both vines and grapes, accelerating ripening and compressing the harvest window. Despite these conditions, disease pressure remained manageable, and fruit was harvested in healthy condition, particularly from older bush vines with deeper root systems. The resulting wines show concentration and freshness, with a balance of ripeness and structure that reflects the resilience of the region's vineyards.

VINIFICATION

All vineyard parcels are hand-harvested together on the same day, sorted in the vineyard, and cooled overnight in a refrigerated room. The following day, the grapes are transferred to concrete and wooden fermentation vessels. Around 40% of the fruit is destemmed, and minimal sulphur is added. Whole bunches are foot stomped to release juice and initiate natural fermentation. Fermentation is carried out with twice-daily pigeage, and the grapes in closed concrete tanks remain on their skins for three to six months before pressing. This extended maceration builds texture, tannin integration, and aromatic complexity.

TASTING NOTES

Brooding aromas of black cherries, pepper, liquorice and perfume. The palate is dense and layered, with notes of lavender and dark berry fruit. The finish is dry and savoury, supported by well-distributed tannins and lingering blackcurrant character.