

AA Badenhorst Family Wines,
Papegaai Red 2025
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

Papegaai Red is a celebration of youth and diversity, crafted from 23 young vineyard parcels planted on the decomposed granite slopes of the Paardeberg. Each site contributes equally to the blend, resulting in a wine that captures a holistic and authentic sense of the Kalmoesfontein farm.

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

Over several days all grapes, red and white, are hand-harvested together and co-fermented on their skins. This unconventional approach, reflects years of thoughtful planning. Fermentation is natural, with minimal sulphur added, and the wine is bottled unfiltered, preserving purity and vibrancy.

TASTING NOTES

Juicy, light, and easy-drinking, with aromas of fresh red berries such as strawberry and raspberry. The palate is bright and refreshing, with fine, grippy tannins that add texture. Designed for everyday enjoyment and best served chilled or just below room temperature.

Winemaker	Adi Badenhorst & Jorrie du Pless
Closure	Stelvin Lux
ABV	13.5%
Residual Sugar	1.05g/L
Acidity	4.23g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan