

AA Badenhorst Family Wines,  
**Raaigras Grenache 2024**  
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

Raaigras Grenache is sourced from a single bush vine vineyard planted in 1952 on the decomposed granite soils of Kalmoesfontein. With a southeast-facing aspect and covering just 0.86 hectares, this historic site delivers a focused and expressive reflection of the Swartland.

## VINTAGE

The 2024 vintage began with good winter rainfall, replenishing water reserves and supporting early vine development. However, once winter ended, rainfall ceased entirely, resulting in a very dry growing and ripening season. The drought conditions led to small yields and stressed berries. Harvest commenced in mid-January, approximately two weeks earlier than usual, due to the accelerated ripening caused by the dry conditions. Despite the challenges, the fruit showed intense concentration and structure, particularly from older bush vines. The wines from 2024 reflect the resilience of the Swartland's vineyards, with firm acidity, mineral tension, and depth of flavour.

## VINIFICATION

Grapes are hand-harvested and sorted in the vineyard, then cooled overnight in a refrigerated room. The following day, the fruit is destemmed and fermented in a conical concrete tank, with daily pump overs to gently extract flavour and structure. Near the end of fermentation, the wine is pressed and transferred to 500-litre barrels, where it matures for 12 months. The wine is racked before bottling without filtration, preserving purity and texture.

## TASTING NOTES

Pale ruby in colour, reflecting both the gentle extraction and the natural character of Grenache. The palate shows grainy, grippy tannins, with a clear expression of the granite soils and a refined, mineral-driven structure.

Grape Varieties	<b>100% Grenache</b>
Winemaker	<b>Adi Badenhorst &amp; Jorrie du Pless</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>2.4g/L</b>
Acidity	<b>4.5g/L</b>
Wine pH	<b>3.75</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>