



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

This reimaging of original Caperitif recipes was achieved through careful trial and error until the blend of 40, locally sourced botanicals and Chenin Blanc was perfected. Caperitif Lot 12 A is crafted from old bush vines, and younger trellised vines, grown in the Swartland on decomposed granite soils.

VINIFICATION

Grapes are hand-picked in the early morning, then pressed and settled naturally. Fermentation occurs spontaneously in old 45-hectolitre wooden casks, after which the wine is fortified and infused with a proprietary blend of botanicals. Extraction lasts 7–10 months, allowing full integration of flavours. The vermouth is then fined and bottled, preserving its aromatic complexity and purity.

TASTING NOTES

Complex and aromatic, with layered notes of cinnamon, cloves, orange blossom, and floral herbs such as blackcurrant leaf, mint, thyme, and lavender. A distinctive and expressive vermouth with a South African identity, ideal for sipping or mixing.

Grape Varieties	100% Chenin Blanc
Winemaker	Adi Badenhorst & Selma Willems
Closure	Natural Cork
ABV	16%
Residual Sugar	57.04g/L
Acidity	5.3g/L
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan