

A.A. Badenhorst Family Wines,
`Secateurs` Swartland Rosé 2026
Swartland, South Africa



Grape Varieties	100% Mourvèdre
Winemaker	Adi Badenhorst
Closure	Screwcap
ABV	13%
Residual Sugar	2.57g/L
Acidity	6.6g/L
Wine pH	3.1
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

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 Mourvèdre grapes are sourced from young, dry-farmed bush vines in the Riebeeck Kasteel Valley. The vines are predominantly planted on decomposed granite and shale soils, with the decomposed granite soils lending mineral tension and finesse and the shale soils contributing more body and subtle spice.

VINTAGE

The 2026 vintage in the Swartland was marked by warm and dry weather conditions, leading to low disease pressure and healthy fruit development. Consistent sunshine throughout the season supported optimal ripening, resulting in fruit with excellent depth of flavour. Very warm weather in December and January prompted an earlier than average harvest and a compact picking window.

VINIFICATION

The grapes were harvested by hand in cool early morning temperatures to help retain their vibrant primary aromatics. On arrival at the winery, whole bunches were direct pressed into tank for gentle extraction of delicate colour. The juice was left to settle overnight and blended before being racked into stainless steel tanks and foudres for fermentation using indigenous yeasts, resulting in supple texture. Shortly after this, the wine was clarified naturally and roughly filtered before being bottled.

TASTING NOTES

A lively and juicy rosé with aromas of redcurrant, rose water, wild strawberry and stone fruits. On the palate, vibrant acidity is complemented by the wine's supple texture.