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South African Wine Society
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North York RPO Centerpoint
North York, ON M2M 4J8
416-402-3212

Badenhorst Tasting

University of Toronto Faculty Club

Tuesday, October 21, 2025 at 6:30 p.m.

An Evening of South African Excellence

Join us for a wine tasting featuring the exceptional wines of Badenhorst Family Wines from South Africa's Swartland region. Doors open at 6:30 p.m., the tasting begins at 7 p.m.

A.A. Badenhorst Family Wines is a South African winery located on the Kalmoesfontein farm in the Swartland appellation. The winery was established in 2007 by cousins Hein and Adi Badenhorst after purchasing and refurbishing a neglected 60-hectare wine farm on a granite outcrop of the Paardeberg Mountains.

The operation focuses on traditional winemaking methods and sustainable farming practices. Their vineyards feature mostly old bushvines planted in the 1950s and 1960s, primarily Chenin Blanc, Cinsault and Grenache varieties that are unirrigated and farmed as biologically as possible. The property encompasses 28 hectares of old bushvines growing in the Siebritskloof part of the Paardeberg mountain.

Discover the artistry of Adi Badenhorst, one of South Africa's most celebrated winemakers, through a carefully curated selection of his distinctive wines. From elegant white blends showcasing indigenous varieties to limited-production reds that capture the essence of the Swartland terroir, this evening promises to be a journey through some of the most compelling wines emerging from the Cape.

Our tasting will be accompanied by thoughtfully paired dishes.

This will be an educational and convivial evening where we'll explore the unique character of each wine, discuss the winemaking philosophy behind these exceptional bottles, and enjoy the company of fellow wine enthusiasts. Several of the wines feature extremely limited production numbers, making this a truly rare opportunity.

Limited seating available. Send in your registration ASAP.

Personal Note from the Winemaker

We have been a bit busy lately around here.

The vineyard land we now own and farm has increased significantly. We now farm 160ha. Although we use most of these grapes we also supply some very prominent winemakers around the country. Currently 16 other winemakers get their grapes from our vineyards which really pushes us with regards to farming precisely and well.

We have not added any new wines to our range except for a single vineyard blend of old vine Chenin Blanc, called GRENSLOOS, which when translated means “without boundaries/borders”.

We have however released a number of sherry styled wines under the Saldanha Wine&Spirit Co. Very cool stuff and extremely limited bottlings of various styles. This is the fruition of a thing we started in 2009. Sherry wines are the work of time.

- *Adi Badenhorst*

The Wines Reception Wines:

Badenhorst Secateurs Chenin Blanc 2024

- Pear, citrus and boiled sweet flavours are lifted by acidity from splashes of Semillon and Grenache Blanc.

Tasting Wines:

Badenhorst Family White Blend 2017

- Chenin Blanc , Roussanne , Marsanne, Grenache Blanc , Viognier, Verdehlo, Grenache Gris, Clairette Blanche , Semillon and Palomino
- The aromas are very complex and change considerably in the glass. Perfume, spice, tea, stone fruit and citrus blossoms are some of the notes that can be detected. In the mouth the texture, ripeness and gentle tannins result in a wine that has incredible length and complex flavour profile. The wine also has wonderful fruit volume characterised by stone fruit and mineral flavours. The finish is long and has slight phenolic edges supporting the fruit through the entire length of the wine.

Badenhorst Family Kalmoesfontein White Blend 2018

- Chenin Blanc, Grenache Blanc, Viognier, Roussanne and Palomino
- The aromas are very complex and change considerably in the glass. Perfume, spice, tea, stone fruit and citrus blossoms are some of the notes that can be detected. In the mouth the texture and ripeness and gentle tannins result in a wine that has incredible length and a complex flavour profile. The wine also has wonderful fruit volume characterised by stone fruit and mineral flavours.

Badenhorst Sout van die Aarde Palomino 2018

- The wine is pure, delicate, vinous and savoury/salty to the taste. Only 1220 bottles produced.

Badenhorst Ramnasgras Cinsault 2021

- Possesses great fruit of the red spectrum, earthiness and some lovely spice. The palate is delicious in its transparency of fruit flavours, fair acid grip and gentle tannins.
- Only 2695 bottles produced.

Badenhorst Raaigras Grenache 2021

- Aromatic fruity-savoury forwardness, delicate but forceful. Mix of generosity and refinement, gorgeousness and lightness for a poised whole that is delicious in youth but has a fine future.
- Only 3738 bottles produced.

Badenhorst Sk'windjiesvlei Tinta Barocca 2021

- Darkly fruity aromas and flavours that manages a kind of delicacy despite the variety's firm tannins against which sweet fruit is balanced.
- Only 1450 bottles produced.

Badenhorst Family Red Blend 2017

- Shiraz, Cinsault, Tinta Barocca, Grenache.
- The tannins are prominent and well integrated and refreshing as a number of the parcels were picked quite early. The aromas are brooding but with complex notes of pepper, liquorice, perfume and black cherries. The palate entry is quite dense with lavender and dark berry fruit. The finish is dry with well spread tannins ending with savoury and currant flavours.

Badenhorst Family Red Blend 2018

- Shiraz, Grenache Noir, Cinsault and Tinta Barocca.
- The tannins are prominent, well-integrated and refreshing. The aromas are brooding but with complex notes of pepper, liquorice, perfume, and black cherries. The palate entry is quite dense with lavender and dark berry fruit. The finish is dry with well spread tannins ending with savoury and black currant.

The Menu

First Plate:

- Pan Roasted Scallop with lemon beurre Blanch
Parmesan Risotto Mint Pea Puree

Second Plate:

- One- Piece Lamb Chop
Served with goat cheese polenta and tomato jam

We will make every effort to accommodate your food allergies or special dietary needs if requested.

When & Where

When: Tuesday October 21 @ 6:30 p.m. (Doors open 6:30 p.m., tasting starts at 7:00 p.m.)
Where: University of Toronto Faculty Club, 41 Willcocks Street, Toronto, ON M5S 1C7
The Spadina streetcar stops at the corner of Willcocks and Spadina 416 978-6325

Price:

- Members. \$110.
- Guests. \$125.

Closing date: Your booking or cancellation **MUST** be received by **Tuesday, October 14**. Your E transfer confirmation from your bank will be your **only** confirmation. If we are unable to accommodate your registration due to our **capacity limit**, you will be notified and a full refund will be offered.

Your cheque payable to ***South African Wine Society*** or **Interac E-transfer-payment** payable to winessainfo@gmail.com* will reserve your place at the event.

Note: If you will be paying by cheque, please advise us in advance by sending an email to SAWS ([*winessainfo@gmail.com*](mailto:winessainfo@gmail.com)) such that we can reserve your place(s).

As a courtesy to other members, please refrain from wearing any scented products, including perfumes, colognes, after shaves or hand lotions.

PLEASE! Try to arrive no earlier than 6:30 p.m. as it impedes the wine pouring and event preparation.

Event Registration if paying by cheque

Badenhorst Tasting @ Faculty Club

Tuesday, October 21, 2025

When registering by mail, please email to let us confirm your booking promptly.

Mail to:
SAWS
Box 37085
North York RPO Centerpoint
North York, ON M2M 4J8
Canada

Enclosed find our cheque payable to *South African Wine Society*.

_____ member/s @ \$110

_____ guests/s @ \$125

Name(s) _____

Phone _____

WAIVER, RELEASE AND INDEMNITY

I am participating in South African Wine Society (SAWS) events voluntarily and at my own risk. In consideration of my participation, I, for myself, my heirs, executors, administrators and assigns, hereby waive, release and forever discharge and indemnify SAWS, its organizers, volunteers, members, and the Executive Committee from any and all damages, claims and actions for any loss, liability, claim, action, costs, expenses, physical or emotional injury or death to me arising out of my participation in SAWS functions or on society grounds, howsoever caused. I am aware that SAWS does not carry any liability insurance.

This waiver applies to all guests who I may bring and for whom I accept complete responsibility.

I also certify that I, and my guests are 19 years of age or older.

I also consent to the use of my/our name(s) and/or likeness through photographs or other images which SAWS may post on its website or other media.

We/I have read and understand and agree to this waiver.