BADENHORST WINES

(SWARTLAND, SOUTH AFRICA)

http://caperitif.com/

Made for centuries in the Mediterranean countries that share a wine production history, the tinctures that we today know as vermouth, were largely a collection of local vegetation – herbs, flowers and other botanicals all infused into a wine and grape spirit concoction. Recipes were prized local secrets, but some of these received notoriety beyond the confines of the village and became the commercial vermouths we know today.

By the early 21st century, Caperitif had become a ghost ingredient in classic cocktail recipes. What was this mysterious 'Cape Aperitif' that was referenced in that classic cocktail bible from the late 1800's, the Savoy Cocktail Book?

This question asked by an adventurous Danish mixologist lead to a meeting with a maverick South African winemaker and the rebirth of South Africa's once-famous vermouth.

The 'ghost ingredient' is a handcrafted, natural product made with love and care and all-natural ingredients on the Kalmoesfontein farm in the Swartland wine growing region of the Western Cape, South Africa.

Caperitif

CSPC# 810695

6x750ml

17.5% alc./vol.



www.caperitif.com | orders@caperitif.com







