

Thorne & Daughters,
`Wanderer's Heart` Cape Red Blend 2021
Wellington, Western Cape, South Africa



Grape Varieties	46% Syrah 32% Garnacha 18% Mourvèdre 4% Carignan
Winemaker	John Seccombe
Closure	Agglomerated Cork
ABV	13.5%
Residual Sugar	2.1g/L
Acidity	6g/L
Wine pH	3.42
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Thorne & Daughters was started in 2013 by John and Tasha Seccombe with the aim of producing authentic wines from the Western Cape. It is widely acknowledged to be one of the forerunners of the 'New Wave' wine movement in South Africa. Thorne & Daughters is mainly focused on producing Cape white blends, from 15 different growers in Bot River, Stellenbosch, Voor Paardeberg, Swartland, Citrusdal, Franschhoek and Overberg. Fruit sourcing has relied on a network of close winemaking friends and knocking on doors to gather the various parcels with which they work. John and Tasha did not want to be limited geographically, so the net was cast wide and has been driven by "a happy synergy of people, place, soil and vines".

VINEYARDS

The 'Wanderer's Heart' is made from a blend of grapes from carefully selected growers across the Western Cape. Syrah dominates the 2021 blend and is sourced from vineyards planted on shale soils in the cooler Overberg and Breede-kloof regions, resulting in excellent concentration and peppery undertones. The Grenache and Carignan components are sourced from shale and schist based vineyards in Breede-kloof. The Mourvèdre is the fruit of 14-year-old vines planted on clay/gravel soils in Bot River, producing excellent depth and freshness. The vineyards are all farmed sustainably and harvesting is done by hand.

VINTAGE

The 2021 growing season was a lot cooler and wetter than previous drought years. Plentiful rainfall throughout spring meant the vines were well irrigated, this combined with cooler temperatures enabled the grapes to ripen at a slow pace, developing complex phenolic characteristics. Despite the disease pressure from heavy rains, the yield was not marginalised, and this particular vintage created perfectly harmonious wines with intricate flavours and fresh acidity to match.

VINIFICATION

As with all Thorne & Daughters wines, the winemaking is extremely simple to preserve the purity of fruit. For the 2021 vintage, around 60% of the crop was put into an open vat as whole bunches and the rest, destemmed, on top of that. During fermentation the cap was punched down a twice a day to keep it wet. It was then pressed off in an old basket press. The wine spent up to 30 days on skins to round out its structure and tannins, followed by nine months ageing in old oak barrels. Sulphur dioxide levels were kept as low as possible during maturation and only small adjustments were made before bottling.

TASTING NOTES

This blend is focussed with a Syrah driven nose of black pepper, cranberry, and hints of garrigues and rose. The palate is medium bodied with gentle grip and complex aromatics of black olive and spice, leading to a long finish.