

Thorne & Daughters,
`Snakes & Ladders` Sauvignon Blanc 2021
Citrusdal, Western Cape, South Africa



Grape Varieties	100% Sauvignon Blanc
Winemaker	John Seccombe
Closure	Agglomerated Cork
ABV	14%
Residual Sugar	1.5g/L
Acidity	6.5g/L
Wine pH	3.19
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 Sauvignon Blanc grapes for the 'Snakes & Ladders' are sourced from the Citrusdal Mountain district from a vineyard at 460 metres above sea level, on the slopes of the Skurfburg mountain. This remote area, more known for rooibos tea and sheep farming, has a few isolated parcels of grapes. Cooling Atlantic breezes and fog help to mitigate climatic extremities. The dry-farmed, 28-year-old bush vines are planted on deep red sandy soils over clay. The old bush vines are low yielding and produce incredibly concentrated grapes which are harvested by hand.

VINTAGE

The 2021 growing season in Skurfburg never saw much of the rainfall that fell over much of the Western Cape. Temperatures remained consistently cool throughout the growing season, which resulted in lower yields. Nevertheless, the reduced crop contained grapes full of concentrated varietal character, complex aromatics and vibrant acidity. The Sauvignon Blanc from this vintage produced some extremely elegant wines with refreshing minerality.

VINIFICATION

Upon arrival at the winery, the Sauvignon Blanc grapes were whole bunch pressed in an old Vaslin press. This ensured an oxidative and very gentle pressing - yielding a very clear juice. The juice was left to settle overnight and was then racked into used 225 and 600-litre French oak barrels for fermentation with natural yeasts. After fermentation, the wine underwent spontaneous malolactic fermentation and was aged in barrel on its lees for around 10 months. No sulphur additions were made until early winter, once the wine had had time to settle.

TASTING NOTES

An atypical South African Sauvignon Blanc which does away with overbearing primary fruit. This wine has distinct aromas of blackcurrant leaf, lemongrass and smoke. The palate is rich and structured with flavours of citrus peel, ripe fig and jasmine, with vibrant acidity.