

Thorne & Daughters,
`Rocking Horse` Cape White Blend 2022
Wellington, Western Cape, South Africa



Grape Varieties	35% Semillon 28% Roussanne 14% Chenin Blanc 13% Chardonnay 10% Clairette
Winemaker	John Seccombe
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	2.6g/L
Acidity	6.4g/L
Wine pH	3.3
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 grapes for the Rocking Horse were sourced from a number of very carefully selected growers around the Western Cape. Semillon Blanc leads the 2022 blend and comes from 39-year-old vines planted on alluvial soils in Franschhoek, lending intensity and texture. The Roussanne and Chardonnay come from younger, trellised vines. The former is sourced from Stellenbosch and Paardeberg mountain, while the Chardonnay is sourced from cool Ceres Plateau. Clairette Blanche from Stellenbosch and Chenin Blanc from Paardeberg add depth and textural complexity, as they are sourced from old, low-yielding bush vines estimated to be approximately 44 years old.

VINTAGE

The 2022 harvest saw one of the wettest spring periods in a long time develop into a very hot and dry summer which was punctuated by some intense heat waves. Soil water reserves and healthy canopies allowed a slightly above average crop to ripen to desired levels.

VINIFICATION

The grapes were whole bunch pressed in an old Vaslin press, which ensures an oxidative pressing and yields a very clear juice. The juice was left to settle overnight then racked off the heavy solids and transferred to old French oak barrels ranging in size from 225 litres to 600 litres. Fermentation occurred naturally in barrel and the wines were then allowed to undergo spontaneous malolactic fermentation. Sulphur dioxide was first added in August following the vintage when the wines had had time to settle. The Rocking Horse spent approximately 10 months on its fine lees after fermentation, prior to blending and bottling.

TASTING NOTES

A layered and complex nose with aromas of kiwi fruit, ginger, apple skin and yellow flowers. The palate is tight and rounded with a honeyed texture and a long, almost saline finish.