



Grape Varieties	100% Semillon Gris
Winemaker	John Seccombe
Closure	Agglomerated Cork
ABV	12.5%
Residual Sugar	2.3g/L
Acidity	5.9g/L
Wine pH	3.24
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 Semillon Gris grapes for the 'Tin Soldier' are sourced from a single vineyard in the "Siebritskloof" (Siebret's Valley) on Swartland's Paardeberg mountain. The vineyard was planted with cuttings of Semillon Gris taken from the old bush vine vineyard where the Semillon for the 'Paper Kite' comes from and is believed to be the only 100% Semillon Gris vineyard in South Africa. The soils are granitic sand and the seven-year-old vines are trellised.

VINTAGE

The 2022 growing season saw one of the wettest spring periods in a long time turn into a very hot and dry summer, which was punctuated with some intense heat waves. Soil water reserves and healthy canopies resulted in an above average crop with grapes ripening as desired.

VINIFICATION

Less than 40% of the Semillon Gris grapes were destemmed and crushed and underwent fermentation on the skins with natural yeasts for around 10 days in order to develop colour and structure, as well as achieving a wonderful interplay between fruity and savoury flavours. The remaining grapes were whole bunch pressed in an old Vasin press and underwent fermentation in 225-litre old French oak barrels. After fermentation, the wine underwent spontaneous malolactic fermentation and was aged in barrel on its lees.

TASTING NOTES

The 'Tin Soldier' is deep yellow with copper reflections. On the nose are distinct aromas of tea leaves, yellow peach and grapefruit. The palate is rich, textured and creamy; the finish is long with notes of spiced apple, ginger and a refreshing salinity.