

Thorne & Daughters,
`Cat's Cradle` Swartland Chenin Blanc 2022
Swartland, South Africa



Grape Varieties	100% Chenin Blanc
Winemaker	John Seccombe
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	1.9g/L
Acidity	6.1g/L
Wine pH	3.31
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 Chenin Blanc grapes for the 'Cat's Cradle' are sourced from a single vineyard planted in 1979 in the 'Langkloof' (Long Valley) on Swartland's Paardeberg mountain. These old bush vines produce very small yields of intensely concentrated berries. The site is situated on an easterly slope at 240m above sea level on decomposed granite soils, resulting in a signature freshness. The vineyard is farmed sustainably.

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 with some intense heat waves. Soil water reserves and healthy canopies allowed a slightly above average crop to ripen to desired levels.

VINIFICATION

The winemaking for the 'Cat's Cradle' is simple and minimalistic, in order to express the unique character of this vineyard. The grapes were whole bunch pressed in an old basket press, without any addition of sulphur at this stage. A rough settling followed, after which the wines underwent alcoholic fermentation with indigenous yeast, followed by malolactic fermentation in used oak barrels, resulting in supple texture while retaining the wine's core aromatics.

TASTING NOTES

This is a very pure and vibrant expression of Chenin Blanc. On the nose are aromas of lemon balm, apple blossom, and honey. The palate is richly textured, and lifted by bright acidity and a wet stone freshness with a long, elegant finish.