Thorne & Daughters,

`Wanderer's Heart` Cape Red Blend 2022

Wellington, Western Cape, South Africa



Grape Varieties	**45% Syrah** **33% Grenache** **13% Carignan** **9% Mourvèdre**
Winemaker	**John Seccombe**
Closure	**Agglomerated Cork**
ABV	**13.5%**
Residual Sugar	**1.9g/L**
Acidity	**5.6g/L**
Wine pH	**3.45**
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 is now being planted all over the cape, and has increased in the blend as it is proving to be an incredibly exciting grape. The Syrah is sourced from vineyards planted on shale soils in the cooler Overberg and Breedekloof regions, resulting in excellent concentration and peppery undertones. The Grenache and Carignan components are sourced from shale and schist based vineyards in Breedekloof. 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 2022 vintage was one full of challenges. It began with a cool and wet growing season with resulting disease pressure, requiring diligent vineyard monitoring. Summer followed with hot and dry conditions that made it difficult to maintain the vine canopy. However, with careful management, the grapes successfully matured and alochol levels were kept in line.

VINIFICATION

For this vintage, around 60% of the fruit was fermented in whole bunches, and punch downs occurred twice daily, before the resulting must was pressed off to a basket press. The wine then matures on its skins for 30-40 days and then in old oak barrels for nine months. SO2 additions were kept minimal, and minor adjustments occurred before final bottling.

TASTING NOTES

The nose is made up of blackberry, black forest cake, and crushed stone. Fine-grained tannins are integrated into a savoury palate of black olives, white pepper, and wild strawberries.