

Thorne & Daughters,
`Snakes & Ladders` Sauvignon Blanc 2022
Citrusdal, Western Cape, South Africa



Grape Varieties	100% Sauvignon Blanc
Winemaker	John Seccombe
Closure	Agglomerated Cork
ABV	14%
Residual Sugar	2.2g/L
Acidity	7.1g/L
Wine pH	3.22
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

This wine is drawn from two vineyards in an area colloquially known as the "Skurfberg" or 'rough mountain' which is a plateau high up on the West Coast overlooking the Atlantic to the West and the Olifantsrivier Valley and Cederberg Mountains to the East. The soils are deep red sands over gravel beds and the climate is moderated by cooling winds from the Atlantic side. Both vineyards are bush vines and are dry farmed in an area that often sees less than 250mm of rain per year.

VINTAGE

The 2022 harvest saw one of the wettest spring periods in a long time turn into a very hot and dry summer punctuated with some intense heat waves. Soil water reserves and healthy canopies allowed for the ripening of a slightly above average crop to optimal ripeness, though acidity levels were a slightly attenuated due to the heat.

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.