

Thorne & Daughters,
`Rocking Horse` Cape White Blend 2023
Wellington, Western Cape, South Africa



Grape Varieties

30%	Roussanne
28%	Chenin Blanc
20%	Chardonnay
15%	Semillon
7%	Clairette

Winemaker	John Seccombe
Closure	Agglomerated Cork
ABV	13.5%
Residual Sugar	2.3g/L
Acidity	5.9g/L
Wine pH	3.29
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. The Roussanne and the Chardonnay come from younger trellised vines, with an average age of 16 years planted in Stellenbosch and Paardeberg mountain on a combination of clay and decomposed granite. Semillon Blanc from Franschhoek, Clairette Blanche from Stellenbosch and Chenin Blanc from Paardeberg add depth and textural complexity to this Cape white blend as they are sourced from old, low-yielding bush vines estimated to be approximately 40 years old.

VINTAGE

The warm, dry winter preceding the 2023 season established conditions for an average-sized crop characterized by notably small berries that delivered exceptional concentration. December rains provided crucial support for the growing season's progression, despite the inherent challenges that late-season precipitation can present to grape development. The timing proved fortuitous, as most of the harvest was completed before rainfall arrived toward the season's end.

VINIFICATION

The grapes undergo whole-bunch pressing with no treatments or additions to the juice, embracing a minimal intervention approach that allows the wine's natural character to emerge. Following pressing, the juice is racked from heavy solids and transferred to old oak barrels of various volumes. Fermentation proceeds naturally with indigenous yeasts, followed by spontaneous malolactic fermentation under careful observation. The wines are monitored closely over several months until they stabilize naturally, at which point minimal sulfur dioxide is added.

TASTING NOTES

The 2023 vintage is a wine of layers and tension. A complex nose with aromas of peach, apple skin, flint and jasmine. The palate is tight and rounded with a honeyed texture and tropical notes of yuzu fruit, balanced with a crisp line of acidity and a long, almost saline finish.