

Thorne & Daughters,
`Tin Soldier` Swartland Semillon Gris 2023
Swartland, South Africa



Grape Varieties	100% Semillon Gris
Winemaker	John Seccombe
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	2.5g/L
Acidity	6.7g/L
Wine pH	3.19
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, 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 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 wine underwent a seven-day skin contact fermentation for around 10 days to extract tannins and develop colour. Extraction was carefully managed to preserve the wine's delicate character while building complexity. A portion of directly pressed wine was incorporated to enhance the aromatic profile and achieve balance between fruit and savoury elements. Fermentation took place 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 tones, from the fermentation on skins. On the nose there distinct aromas of tea leaves, yellow peach, warm toast and grapefruit. The palate is rich, textured and creamy, balanced by refreshing salinity and finishes on a long generous note of spiced apple and ginger.