

Thorne & Daughters,
`Cat's Cradle` Swartland Chenin Blanc 2023
Swartland, South Africa



Grape Varieties	100% Chenin Blanc
Winemaker	John Seccombe
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	3.1g/L
Acidity	6g/L
Wine pH	3.32
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 2023 vintage will be remembered as a challenging one, beginning with an extremely dry growing season. Late summer rains provided some much needed relief for the vines and allowed the grapes to enjoy ideal ripening conditions leading up to the harvest. Despite a reduction in yields the resulting harvest was of excellent quality.

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 bright expression of Chenin Blanc. On the nose are aromas of pear, apple blossom, lime leaves and honey. The palate is richly textured, revealing notes of salty almonds, and lifted by bright acidity and a wet stone freshness with a long, pithy finish.