

Thorne & Daughters,  
`Snakes & Ladders` Sauvignon Blanc 2023  
Citrusdal, Western Cape, South Africa



Grape Varieties	<b>100% Sauvignon Blanc</b>
Winemaker	<b>John Seccombe</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>2.3g/L</b>
Acidity	<b>5.9g/L</b>
Wine pH	<b>3.29</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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 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

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 time to settle.

## TASTING NOTES

An atypical style of South African Sauvignon Blanc. This wine has distinctive aromas of blackcurrant leaf, lemongrass, jasmine, crushed bay leaves and a hint of smoke. The palate is rich and structured with flavours of gooseberry, orange zest and ripe fig, balanced against a brilliant tension and energy that carries through to the mouth-watering finish.