



Grape Varieties	100% Pinot Noir
Winemaker	John Seccombe and Albert van Niekerk
Closure	Agglomerated Cork
ABV	13.5%
Residual Sugar	2.5g/L
Acidity	5.5g/L
Wine pH	3.59
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 2023 vintage is sourced from five vineyards, predominantly in the Hemel-en-Aarde Ridge appellation and just outside of that area in the Overberg appellation. The vineyards are 240 – 310 metres above sea level on a mix of sandstone and shale-derived soils with varying levels of clay. These soils, combined with the region's cooler climate, result in rich yet perfumed Pinot Noir. The vines are densely planted at approximately 6,000 vines per hectare maximum and all are vertically trained on a trellis system.

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 grapes were fermented in small open-top fermenters with up to 60% kept as whole bunches, to bring a natural structure and savoury character to the wines. The fermenters had gentle punch-downs until fermentation had finished. The wines spent up to 40 days on skins in total to allow a gentle evolution of their structure. The wine was then matured in small used French oak barrels, ranging from four to eight years old, prior to blending and bottling to round out the tannins.

TASTING NOTES

The wine opens with perfumed and elegant aromas of pomegranate, grapefruit and wild herbs. On the palate, fine-grained tannins and juicy acidity are coupled with well-defined notes of nutmeg and red plum.