Thorne & Daughters,

`Paper Kite` Swartland Semillon Blanc 2024

Swartland, South Africa



Grape Varieties	**100% Semillon**
Winemaker	**John Seccombe & Albert van Niekerk**
Closure	**Agglomerated Cork**
ABV	**13%**
Residual Sugar	**2.5g/L**
Acidity	**6g/L**
Wine pH	**3.25**
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 Semillon grapes for the 'Paper Kite' are sourced from a single vineyard in the "Siebritskloof" (Siebret's Valley) on Swartland's Paardeberg mountain. Sitting at 200 metres above sea level with easterly exposure, the 60-year-old, low-yielding bush vines are planted on alluvial granite soil. These old clones deliver a unique expression of Semillon which is very different to that of modern-day clones. The vines are head-trained, and the management of the block is organic, and sustainable.

VINTAGE

The 2024 vintage benefited from dry winter conditions from June-August, resulting in disease-free vineyard conditions to start off the season. The resulting yields were down in comparison to 2023 but the quality remained excellent.

VINIFICATION

Upon arrival at the winery, the Semillon 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 old, 500-litre French oak barrels for fermentation with indigenous yeasts. No sulphur additions were made until August following the vintage once the wine had time to settle. The wine was aged in a mix of larger new and old small French oak barrels, and some larger Austrian oak barrels. The final blend was bottled without fining or filtration.

TASTING NOTES

The 'Paper Kite' combines purity and freshness with savoury aromas of thyme, yellow plum, lemongrass and gunflint. The palate is full and rounded with silky texture and notes of almond, nougat, white peach and gooseberry, leading to a rich and energetic finish.