Thorne & Daughters,

`Cat's Cradle` Swartland Chenin Blanc 2025

Swartland, South Africa



Grape Varieties	**100% Chenin Blanc**
Closure	**Agglomerated Cork**
ABV	**13.5%**
Residual Sugar	**1.6g/L**
Acidity	**6.3g/L**
Wine pH	**3.23**
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 Western Cape enjoyed a standout vintage in 2025. A dry growing season produced a well-balanced crop, largely free of disease. The seasons followed a steady cycle, and the resulting musts were concentrated, with balanced levels of sugar and acid.

VINIFICATION

A minimalistic approach is taken during vinification, with limited SO2 used. The grapes are picked early, and the timing is determined by the estate's desired style of subtlety and balance. Upon arrival at the winery, the grapes are whole bunch pressed before being racked and transferred to old oak barrels of various sizes. Fermentation begins naturally, and malolactic fermentation is carefully monitored. The wine is left for a few months before final blending and bottling.

TASTING NOTES

The nose is rich and expressive, with aromas of apple tarte tatin, barley sugar, and frangipane florals. The palate is layered and textural, offering beeswax, salted almond, light honey, ripe yellow fruits, and elderflower. The finish is long and full.