



Thorne & Daughters

2020

'CAT'S CRADLE'

Old Vine Chenin Blanc | *Swartland - South Africa*



NATURAL



VEGAN

Stats

Grapes: 100% Chenin Blanc

Vineyard: Two blocks off of Langkloof

Vineyard - farmed by Scholtz

Roussouw (Aprilskloof, Paardeberg)

Vine Age: 41 & 46-years-old

Soil Type: Weathered schist with sandy loam

Viticulture: Sustainable - dry-farmed

Fermentation: Native - whole-bunch pressed to two old French demi-muids

Skin Contact: None

Aging: 9-10 months in neutral French barrels

Alcohol: 13.1%

pH: 3.35

Total Acidity: 6.2 g/L

Total SO2: 70 ppm

Total Production: 92 cases

UPC: 606110152433

Reviews

Tim Atkin, MW | 94 points

Vinous | 94 points

The WineMag | 96 points

About

Swartland Chenin blanc needs no introduction, having long assumed its place among the world's key expressions of Chenin blanc. Langkloof, where John sources the grapes for this wine is an old bush vine Chenin Blanc vineyard planted on the granite slopes of the Paardeberg that belongs to the Roussouw family. John has worked with this vineyard for a few years but never had enough fruit to bottle a varietal Chenin Blanc, until 2017. 2020 was a relatively early harvest because of the hangover from the three-year drought, and it was not a year to wait around for high ripeness levels. The trial (with very few errors) of the previous three vintages really helped to nail this one.

As with all of the wines...the winemaking is pretty simple. Handpicked, whole bunch basket-pressed direct to old French barrels, larger ones in this case, with the gross lees. No sulfur addition and fermentation kicks off naturally with ML following right after. A tiny hit of sulfur is added in the winter for light protection and then the wine ages between nine and ten months. After this maturation time the barrels are racked to tank where the wine settles naturally and it is bottled without fining or filtration and just a small sulfur addition.

Tasting Note

This is a very clear and bright expression of Chenin blanc, with aromas of poached pear, quince, lemon, thyme and wet pebbles. The palate is texturally oily but with a litheness, flavors of clotted cream on biscuits and white nectarines linger toward a stony and elegant finish.