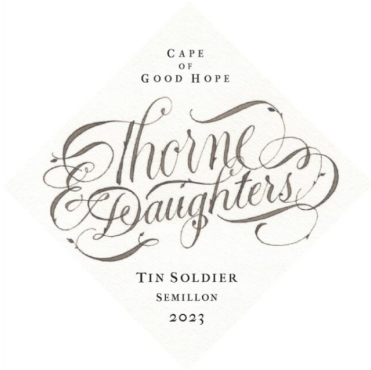

Thorne & Daughters

2023

'TIN SOLDIER'

Sémillon | *Swartland - South Africa*

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Sémillon Gris
Vineyard: Kweperfontein Vineyard off of the Waterval Farm - farmed by Franzika Wickens (Siebritskloof, Paardeberg)
Vine Age: 11-years-old
Soil Type: Decomposed granite intermixed with clay
Viticulture: Practicing organic
Fermentation: Native – 50% directly pressed to neutral barrels - 50% skin macerated in open vessels
Skin Contact: 7-10 days (50%)
Aging: 9 months in neutral 228L French oak barrels
Alcohol: 13.4%
pH: 3.19
Total Acidity: 6.7 g/L
Total SO2: 80 ppm
Total Production: 183 cases
UPC: 606110152402

Reviews

Tim Atkin, MW | 94 points
The WineMag | 94 points
Vinous | 93 points

About

If one goes back 100 years, the reality is that Sémillon was responsible for probably 95% of the wine made in South Africa. Research suggests that the red mutation may at one time have been even more common than the white. John is extremely fascinated by the idea of the kind of wines that would have been made in the old days using these mixed vineyards, and this led him to the idea of fermenting the grapes on their skins for a few days. The block has been established from a sélection massale of Sémillon Gris cuttings from the Kweperfontein block, planted in 1964. 'Tin Soldier takes its name from children's toys and nods to Sémillon's status as the old foot soldier of the South African wine industry. In 2023, John tried to get a little bit more ripeness, pushing through the late season rain. Thankfully, dry growing conditions meant that the blocks dried up quickly and there was no ill effect for the grapes.

The fruit is handpicked roughly half is gently whole-bunch pressed directly to barrel and the remaining fruit was whole-bunch fermented on skins with gentle foot stomping to kick start things. After a little over a week the skin fermented portion is pressed off using only the free run juice and blended with the barrel fermenting portion. The extraction is managed very carefully to retain a delicacy in the wine, while bringing out a lot of complexity. Following nine months in wood the wine is racked to tank to settle and bottled with a crossflow filtration and just a small sulfur addition. No fining.

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Tasting Note

Tin Soldier leans into a savory, subtle profile with aromas of crushed rooibos, warm toast, and ruby grapefruit. The palate is textured and long, showing spiced apple and loose-leaf tea.