



Thorne & Daughters

2021

'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: 9-years-old

Soil Type: Decomposed granite intermixed with clay

Viticulture: Practicing Organic

Fermentation: Native - 55% directly pressed to old, neutral oak vats - 45% skin macerated for 7-10 days with pigeage

Skin Contact: 45% for 7-10 days

Aging: 9 months in neutral French oak (228 to 300L barrels)

Alcohol: 12.35%

pH: 3.34

Total Acidity: 5.8 g/L

Total SO2: 74 ppm

Total Production: 183 cases

UPC: 606110152402

Reviews

Tim Atkin, MW | 94 points

The WineMag | 95 points

Vinous | 91 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', like all of Thorne & Daughters' wines take its name from children's' toys and this references Sémillon's status as the old foot soldier of the South African industry.

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.

Tasting Note

The interplay between savory and sweet is a key point of interest. Aromas of crushed rooibos leaves, warm toast and ruby grapefruit. The palate is rich, textured and long with spiced apple and loose leaf tea.