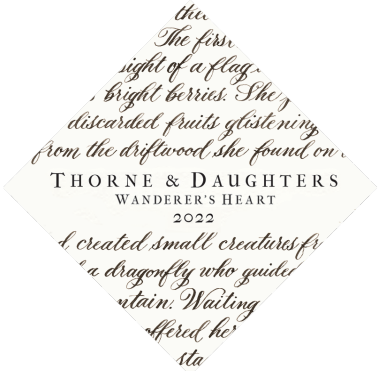

Thorne & Daughters

2022

'WANDERER'S HEART'

Cape Red Blend | *Western Cape - South Africa*

NATURAL VEGAN

Stats

Grapes: 45% Syrah - 33% Grenache - 13% Carignan - 9% Mourvèdre
Vineyard: Gabrielskloof (Syrah & Mourvèdre) - Olifantsberg (Syrah, Grenache & Carignan)
Vine Age: Syrah (8-14-years-old) - Grenache (8-years-old) - Mourvèdre (15-years-old) - Carignan (10-years-old)
Soil Type: Both vineyards have shale soils
Viticulture: Sustainable
Fermentation: Native – stainless-steel (100% whole cluster except for Carignan which is 100% de-stemmed)
Skin Contact: 30-40 days
Aging: 10 months in older 500-600L oak barrels
Alcohol: 13.5%
pH: 3.45
Total Acidity: 5.6 g/L
Total SO2: 59 ppm
Total Production: 500 cases
UPC: 606110152402

Reviews

Vinous | 91 points
Tim Atkin, MW | 91 points
Wine Advocate | 91+ points

About

In the middle of 2016, John & Tasha commissioned a friend to write a series of short children's stories about growing up on the Cape and used those stories as the inspiration for the names for their red wines. This blend showcases the diversity across the Cape and the 2022 vintage again is a GSM blend with a small portion of Carignan. John makes the call for when to pick mostly on acidity, and this wine really highlights that, with plenty of freshness and vitality. Over the past few years, he has slowly dialed up the Syrah component in this wine to take advantage of these wonderful dark, peppery wines that compliment the other components so well. Grenache expresses place so well and delivers gritty tannins, Mourvèdre produces wild and idiosyncratic wines with a gentle generosity, and Carignan adds craggy tannins and an ever-so-slight umami note.

Each site is hand-picked and fermented separately. The grapes were fermented 100% whole cluster in 2-ton open top stainless steel tanks, with the exception of Carignan which was entirely de-stemmed. After 30-40 days on skins, the grapes were pressed to barrel. Post-ML the blends were trialed and finalized, and then racked back to barrel. After ten months in total it was racked to tank to be bottled without fining and with a gentle cross-flow filtration and a small addition of sulfur.

Tasting Note

The wine is focused, with blackberry, black forest cake and crushed gravel on the nose. The tannins are fine -grained and integrated into a savory palate of black olive brine, white pepper and wild strawberries.