



Thorne & Daughters

2021

'COPPER POT'

Pinot Noir | *Cape South Coast - South Africa*



NATURAL



VEGAN

Stats

Grapes: 100% Pinot Noir

Vineyard: Broad Valley (Overberg) -
Seven Springs (Overberg) - Vrede
(Stellenbosch) - Habibi (Elgin)

Vine Age: Varied: 8-15-years-old

Soil Type: Clay-shales duplex and
clay soils

Viticulture: Sustainable

Fermentation: Native – open top
stainless-steel (60% whole-cluster)

Skin Contact: 35-45 days

Aging: 9 months in older 228L French
oak barrels

Alcohol: 12.8%

pH: 3.5

Total Acidity: 5.5 g/L

Total SO2: 70 ppm

Total Production: 1,250 cases

UPC: 606110152457

Reviews

Wine Spectator | 92 points

Wine Enthusiast | 90 points

About

Tasha's folks have a hotel in the Drakensberg mountains called Cleopatra Mountain Farmhouse. They had asked Josh and Tasha to produce a wine specifically for the hotel and restaurant. After putting their heads together for months trying to come up with a name, Tasha's mother said 'why don't we incorporate the copper pot in our logo,' thus was born 'Copper Pot' Pinot Noir. The 2021 bottling continues where the past three vintages left off with the majority of the fruit coming from a couple of vineyards in the Overberg region, where good soils (predominantly clay/shale and quartz/sandstone) and cool growing conditions combine to produce wonderful Pinot Noir that is both rich and perfumed. Adding to this mix are a few small parcels in Elgin and Vrede of Stellenbosch.

The fruit was handpicked and fermented naturally in small, open-top fermenters. Depending on the block and the ripeness of the fruit, John used an average of 60% whole-clusters bringing a natural structure and savoriness to the wine. Extraction is kept very gentle using a combination of light pumpovers and hand plunging. After 35-45 days on skins, the tanks were pressed to old French barriques and tonneau where they rest for nine months. The wine is bottled unfinned, and with just a light filtration and small dose of sulfur.

Tasting Note

The wine shows aromas of bright pomegranate, hibiscus and red currants, with underlying exotic wood and juniper tones. In the mouth it is finely balanced showing good acidity and fine tannins, these being balanced out by generous red fruit and citrus zest. The finish is satisfyingly dry with a touch of spice and earthiness.