



Thorne & Daughters

2020

'PAPER KITE'

Old Vine Sémillon | *Swartland - South Africa*



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 95% Sémillon Blanc - 5% Sémillon Gris

Vineyard: Kweperfontein Vineyard on the Waterval Farm – farmed by Franziska Wickens

Vine Age: 57-years-old

Soil Type: Alluvial granitic soil

Viticulture: Practicing organic – dry-farmed

Fermentation: Native – whole-bunch pressed to old French barrels

Skin Contact: None

Aging: 9-10 months in neutral French tonneau

Alcohol: 12.98%

pH: 3.27

Total Acidity: 5.6 g/L

Total SO2: 76 ppm

Total Production: 183 cases

UPC: 606110152426

Reviews

Platter's Guide | 95 points

Tim Atkin, MW | 95 points

Vinous | 93 points

About

One of the key heritage varieties in South Africa is Sémillon, a grape variety that the modern wine industry was practically built on, but which now finds itself nearly obsolete. There are still a number of incredible, old Sémillon vineyards and John continues to focus on those sites. 'Paper Kite' is his expression of old vine Sémillon, and is sourced from the 56-year-old Kweperfontein vineyard in the Paardeberg. These old clones of Sémillon (including a tiny amount of Semillon Gris dotted about) deliver an expression that is very much at odds with the modern, aromatic clones. There is a pure vinosity to this wine that is difficult to describe but very pleasurable.

Sémillon, especially from these old clone vineyards, has come to epitomize what John wants in his wines. It provides immense texture and depth, with none of the facile primary characteristics seen in modern clones. As with most of the wines...the winemaking is pretty simple. Handpicked, whole bunch basket-pressed direct to old French oak barrels with the lees. Fermentation kicks off naturally with ML following right after. After nine to ten months the wine is racked to tank and bottled without fining or filtration and just a small sulfur addition.

Tasting Note

The wine is rich, textured and complex, with savory aromas of soft dry grass, quince, chestnuts, nougat and nutmet with the subtle pepperiness and jasmine tea quality. The palate shows a saline minerality with flavors of marzipan, persimmon and barley. The palate is full but a citrus zest component leads to a penetrating and lengthy finish.