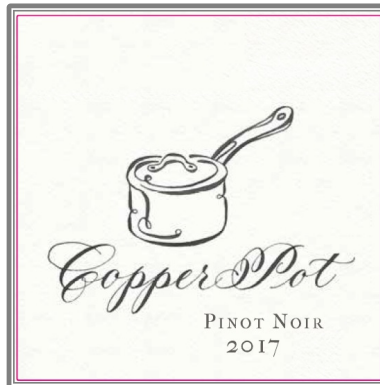




THORNE & DAUGHTERS 'COPPER POT' PINOT NOIR

CAPE SOUTH COAST - SOUTH AFRICA



THE WINE

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. Pinot Noir being their favorite grape meant that there was only one choice for the variety. 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. It is the best of the 'official', 'unofficial' wines from John & Tash!

2018 marked a change in sites from the prior vintages in order to 'scale' the project. John is working closely with three farmers in the cooler pockets of the Overberg region, encompassing the Hemel-en-Aarde. The fruit is handpicked and fermented naturally in open top fermenters. Depending on the block and the ripeness of the fruit, John will use anywhere between 60-80% whole-clusters. After roughly three weeks on skins, it is pressed to old French barriques and tonneau where they rest for nine months. Prior to bottling the wine is hit with a small dose of sulfur and it is bottled unfiltered and unfiltered.

THE STATS

Vintage	2018
Grapes	100% Pinot Noir
Vineyard	Three sites in the Overberg region
Viticulture	Practicing Organic
Soil Type	Predominantly Clay/Shale and Quartz/Sandstone
Vine Age	Varied
Fermentation	Native - 60-80% whole-cluster
Aging	9 months in neutral French barrique and tonneau
Alcohol	13.03%
pH	3.61
Total Acidity	5.04 g/L
Total SO²	80 ppm
Production	1,100 cases

THE PRESS

None on Current Vintage - 2017, Wine Enthusiast | 91 points