



Thorne & Daughters

2019

'COPPER POT'

Pinot Noir | *Western Cape - South Africa*



NATURAL



VEGAN

Stats

Grapes: 100% Pinot Noir

Vineyard: Two sites in the Overberg (64%) - one each in Elgin (24%), Elandskloof (5%), and Stellenbosch (7%)

Vine Age: Varied: 8-20-years-old

Soil Type: Clay-shale, with sandstone gravels and quartz (Overberg) - Bokkeveld shale (Elgin) - sandstone (Elandskloof) - decomposed granite (Stellenbosch)

Viticulture: Sustainable - regenerative

Fermentation: Native - open top stainless-steel (40-60% whole-cluster)

Skin Contact: 30 days

Aging: 9 months in neutral French barrique and tonneau

pH: 3.51

Total Acidity: 5.6 g/L

Total SO₂: 63 ppm

Total Production: 800 cases

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 2019 bottling continues where the 2018 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 the Bottelary Hills of Stellenbosch, Elgin and Elandskloof.

The fruit was handpicked and fermented naturally in open top fermenters. Depending on the block and the ripeness of the fruit, John used anywhere from 40-60% 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 a month on skins, the tanks were 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.

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.