



Thorne & Daughters

2019

'PAPER KITE'

Old Vine Sémillon | *Swartland - South Africa*



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Sémillon

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

Vine Age: 56-years-old

Soil Type: Alluvial granitic soil

Viticulture: Practicing Organic - dry-farmed

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

Skin Contact: None

Aging: 9 months in neutral French tonneau

pH: 3.39

Total Acidity: 5.05 g/L

Total SO₂: 50 ppm

Total Production: 160 cases

Reviews

Platter's Guide | 94 points

Tim Atkin, MW | 95 points

The WineMag | 92 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.

Semillon, 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. Fermentation kicks off naturally with ML following right after. A dose of sulfur in the winter and then again at bottling and that is the only small additive. After 10 lovely months the wine is racked to tank and bottled without fining or filtration.

Tasting Note

The wine is rich, textured and complex, with aromas of soft dry grass, jasmine and quince. The palate shows a saline minerality with flavors of barley and persimmon.