



## Thorne & Daughters

2019

# 'ROCKING HORSE'

*Cape White Blend* | *Western Cape - South Africa*



NATURAL



VEGAN

### Stats

**Grapes:** 36% Roussanne - 25%  
Sémillon - 22% Chenin Blanc - 11%  
Chardonnay - 6% Clairette Blanche  
**Vineyard:** Various Sites: Franschoek,  
Stellenbosch, Swartland  
**Vine Age:** Chardonnay (17-years) -  
Chenin Blanc (49-years) - Clairette  
(36-years) - Roussanne (12-years) -  
Sémillon (37-years)  
**Soil Type:** Decomposed Granite  
(Stellenbosch & Swartland) - Alluvial  
(Franschoek)  
**Viticulture:** Sustainable  
**Fermentation:** Native – neutral 225L  
& 500L French barrels (whole-bunch  
pressed - Chardonnay, Chenin Blanc,  
Roussanne)  
**Skin Contact:** 4 days (destemmed -  
Clairette & Sémillon)  
**Aging:** 10 months in neutral French  
barrique  
**Alcohol:** 13.3%  
**pH:** 3.23  
**Total Acidity:** 5.7 g/L  
**Total SO2:** 60 ppm  
**Total Production:** 700 cases

### Reviews

Platter's Guide | 97 points

Vinous | 92 points

### About

Rocking Horse is the cornerstone wine blend and takes its name from a wooden rocking horse that John and Tasha made for their daughters out of old oak barrel staves. It is the perfect example of wholeness and totality in a wine. The wine is composed from a number of carefully selected vineyard sites in the Western Cape. Roussanne is the primary component and comes from the granitic hills of the Helderberg in Stellenbosch and one small block on the Paardeberg in the Swartland. Nearly equal parts of Chenin Blanc and Sémillon come from the Paardeberg and Franschoek respectively. Finishing up the blend is Stellenbosch Chardonnay from the cool-climate Faure region and a splash of Clairette Blanche from the Ceres Plateau.

2019 was warm and dry with very little disease pressure. The drought that started in the 2016 growing season continued but the older vines, fastidious farming and excellent sites allowed for very healthy grapes. The grapes were handpicked and fermented separately without inoculation in barrel. A bit of skin contact was employed on the Sémillon and Clairette for intensity of flavor and aroma and all the ferments were on full solids. After ten months the wines are racked to a blending tank to settle where they are bottled with a small addition of sulfur.

### Tasting Note

Rich straw yellow. The nose is complex and expressive, brimming with notes of leesy lemon biscuits, white citrus, dried baking herbs, hay and dried tangerine peel. On the palate, the textural intricacy of fleshy white stone fruit and marzipan is showcased. This is framed by a tart lemon lime acid and a stony, liquid mineral granitic complexity. Beautifully sensual and pristinely balance, every mouthful stimulates the senses with crisp white peaches, crunchy green pears, granny smith apples, bay leaf herbal notes and yet more green mango and saline twang on the long exhilarating finish.