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Thorne & Daughters

2018

'WANDERER'S HEART'

Cape Red Blend | Western Cape | South Africa





NATURAL

About

In the middle of 2016 John & Tasha commissioned a writer friend to write a series of short children's stories about growing up on the Cape, and used those stories as the inspiration for the names for the red wines. This blend showcases the diversity across the Cape. Cinsault has the longest history there and brings perfume and elegance, Grenache expresses place so well and delivers gritty tannins, Mourvèdre produces wild and idiosyncratic wines with a gentle generosity and Syrah plays the supporting role of dark fruit and spice.

This is a wine that features many of the best sites around the Cape. Not being held to a singular place, it really shines as layers of soils, grapes and climates meld. Each site is hand-picked and fermented separately. The Grenaches were fermented approximately 75% whole-bunch, the Mourvèdre and Syrah were 100% whole-bunch. The Cinsault was entirely destemmed as the acids disappear with stem inclusion. After roughly three weeks on skins the grapes were pressed to barrel. Post-ML the blends are trialed and finalized, being racked back to barrel. After nine months it was racked to tank to be bottled without fining or filtration added.

Tasting Note

The wine is rich, textured and complex, shows wonderful spice, floral and savory tones, oat biscuits, sweet almond and green figs. The length of the wine is testament to the great age of the vines.

Stats

Vineyard: Thorne & Daughters
Vine Age: Average: Grenache (10years-old) - Cinsault (46-years-old) Grenache Gris (4-years-old) Mourvèdre (11-years-old) - Syrah (11years-old)

Soil Type: Porous Clay (Voor
Paardeberg - Grenache) - Rocky
Granite (Paardeberg - Grenache) Granitic Sand (Bottleary - Cinsault) Sandstone (Wellington - Grenache
Gris) - Gravelly Loam over Hard Clay
(Bot River - Mourvèdre) - Shale (Bot
River - Syrah)

Skin Contact: 20 days

Aging: 9 months in neutral French barrique and 600L demi-muid Fermentation: Native – stainlesssteel ≈ 60% whole-cluster (75% of the Grenaches – 100% of Mourvèdre and

Syrah) pH: 3.46

Total Acidity: 5.39 g/L Total SO2: 70 ppm

Total Production: 800 cases

Reviews

Platter's Guide | 93 points Tim Atkin, MW | 93 points Vingus | 92 points

