



## Thorne & Daughters

2019

# 'WANDERER'S HEART'

Cape Red Blend | Western Cape - South Africa



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 66% Grenache Noir - 23% Mourvèdre - 11% Syrah

**Vineyard:** 2 Sites in

Swartland/Paardeberg (Grenache) - Anysbos Vineyard, Bot River (Mourvèdre & Syrah)

**Vine Age:** Average: Grenache (11-years-old) - Mourvèdre (12-years-old) - Syrah (12-years-old)

**Soil Type:** Porous clay (Voor Paardeberg - Grenache) - rocky granite (Paardeberg - Grenache) - gravel/clay duplex (Mourvèdre) - shale (Bot River - Syrah)

**Viticulture:** Practicing Organic

**Fermentation:** Native - stainless-steel ≈ 80% whole-cluster (50% Grenache - 100% of Mourvèdre and Syrah)

**Skin Contact:** 30 days

**Aging:** 9 months in neutral French barrique and 600L demi-muid

**pH:** 3.57

**Total Acidity:** 5.2 g/L

**Total SO<sub>2</sub>:** 70 ppm

**Total Production:** 900 cases

## Reviews

Platter's Guide | 92 points

Tim Atkin, MW | 93 points

## 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 and represents the first vintage of the wine without Cinsault, which really shows the more serious side of this wine with grippier tannins. 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 50% whole-bunch and the Mourvèdre and Syrah were 100% whole-bunch. After roughly a month on skins the grapes were pressed to barrel. Post-ML the blends were trialed and finalized, and then racked back to barrel. After nine months in total it was racked to tank to be bottled without fining or filtration and with just a small addition of sulfur.

## Tasting Note

Aromas of ruby grapefruit, dark red berries and cassia bark. The wine is poised on the palate with soft, chalky tannins, which give way to a finish of black cherries, cedar wood and cinnamon. The wine is bright and keenly balanced, very pure in its fruit with a dusting of fine tannin to complete the picture.