



## Thorne & Daughters

2020

# 'TIN SOLDIER'

*Sémillon* | *Swartland - South Africa*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Sémillon Gris

**Vineyard:** Kweperfontein Vineyard off of the Waterval Farm - farmed by Franzika Wickens (Siebritskloof, Paardeberg)

**Vine Age:** 8-years-old

**Soil Type:** Decomposed granite intermixed with clay

**Viticulture:** Practicing Organic

**Fermentation:** Native - 55% whole-bunch pressed directly to barrel - 45% whole-bunch fermented in stainless-steel then pressed to barrel

**Skin Contact:** 45% for 7-10 days (whole-bunch fermented)

**Aging:** 9-10 months in neutral French barrels

**Alcohol:** 12.23%

**pH:** 3.26

**Total Acidity:** 5.8 g/L

**Total SO2:** 43 ppm

**Total Production:** 166 cases

**UPC:** 606110152402

### Reviews

Tim Atkin, MW | 94 points

The WineMag | 93 points

Vinous | 93 points

### About

If one goes back 100 years, the reality is that Sémillon was responsible for probably 95% of the wine made in South Africa. Research suggests that the red mutation may at one time have been even more common than the white. John is extremely fascinated by the idea of the kind of wines that would have been made in the old days using these mixed vineyards, and this led him to the idea of fermenting the grapes on their skins for a few days. The block has been established from a sélection massale of Sémillon Gris cuttings from the Kweperfontein block, planted in 1964. 'Tin Soldier', like all of Thorne & Daughters' wines take its name from children's' toys and this references Sémillon's status as the old foot soldier of the South African industry.

The fruit is handpicked roughly half is gently whole-bunch pressed directly to barrel and the remaining fruit was whole-bunch fermented on skins with gentle foot stomping to kick start things. After a little over a week the skin fermented portion is pressed off using only the free run juice and blended with the barrel fermenting portion. The extraction is managed very carefully to retain a delicacy in the wine, while bringing out a lot of complexity. Following nine to ten months in wood the wine is racked to tank to settle and bottled without fining or filtration and just a small sulfur addition.

### Tasting Note

The interplay between savory and sweet is a key point of interest in Tin Soldier, and makes for a subtle and engaging wine. On the nose there is orange blossom, oyster shell, tomato leaf and ginger snaps. The palate is finely structured but with weight, fresh acid tones with a bittering element reminiscent of lime peel lead to fuller flavors of sesame seeds, Oolong tea and caramel apple. It is dry and delicate, while at the same time showing a core of richness and depth.