



Thorne & Daughters

2020

'WANDERER'S HEART'

Cape Red Blend | Western Cape - South Africa



NATURAL



VEGAN

Stats

Grapes: 41% Grenache Noir - 30% Syrah - 29% Mourvèdre

Vineyard: Grenache Noir (Langkloof Vineyard - Aprilskloof of the Paardeberg, Swartland) - Syrah (Waterval Vineyard - Siebritskloof of the Paardeberg, Swartland) - Mourvèdre (Gabrielskloof - Bot River)

Vine Age: Average: Grenache (12-years-old) - Syrah (14-years-old) - Mourvèdre (7-10-years-old)

Soil Type: Decomposed granite over pure granite (Swartland) - Bokkevald shale (Bot River)

Viticulture: Sustainable - dry-farmed

Fermentation: Native - stainless-steel = 40-80% whole-cluster

Skin Contact: 3-4 weeks

Aging: 9 months in neutral French barrels

Alcohol: 13.88%

pH: 3.38

Total Acidity: 5.5 g/L

Total SO2: 65 ppm

Total Production: 458 cases

UPC: 606110152402

Reviews

Platter's Guide | 91 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 second vintage of the wine as purely a GSM, losing the Cinsault component that was used for the first three vintages. The wine really highlights the winemaking decisions on acidity as there is more freshness to this wine than previous releases. 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. Grenache was fermented approximately 67% whole-bunch and the Mourvèdre and Syrah were around 67-80% 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 red cherries, violets, and cinnamon on the nose with a feint hint of cassia bark. The wine is poised on the palate with supple, ripe tannins, which give way to a well-integrated palate of red currants, black cherries, and black cardamom. The wine is bright and keenly balanced, very pure in its fruit with a dusting of fine tannin to complete the picture.