



## Thorne & Daughters

2020

# 'COPPER POT'

Chardonnay | Overberg - South Africa



**NATURAL**

### Stats

**Grapes:** 100% Chardonnay  
**Vineyard:** Broad Valley Vineyard  
**Vine Age:** 15-years-old  
**Soil Type:** Clay shale duplex  
**Viticulture:** Sustainable  
**Fermentation:** Native yeast – old oak vessels (228L, 300L, and 600L)  
**Aging:** 9 months in old oak  
**Alcohol:** 12.8%  
**pH:** 3.32  
**Total Acidity:** 6.5 g/L  
**Total SO2:** 70 ppm  
**Total Production:** 108 cases  
**UPC:** 737186496746

### About

Tasha's folks have a hotel in the Drakensberg mountains called Cleopatra Mountain Farmhouse. They had asked Josh and Tasha to produce a wine specifically for the hotel and restaurant. After putting their heads together for months trying to come up with a name, Tasha's mother suggested naming after the copper pot in the hotel logo. It is thus that the name "Copper Pot" was born. The line is produced as naturally as possible with little by way of interventions or additives, and the 2020 Chardonnay is the first vintage of this wine to come stateside.

The fruit was handpicked, crushed, and fermented naturally in old oak vessels (228L, 300L, and 600L). After alcoholic fermentation was completed, the wine went through spontaneous malolactic fermentation. It remained in oak for 9 months to age before being bottled with a coarse filtration but without fining. The only addition was a small dose of sulfur.

### Tasting Notes

Almond and brioche on the nose leads to expressive flavors of apple, pear, and chamomile. A full yet balanced mouthfeel gives way to a lengthy finish.