scan for more info

Background

Copper Pot is a new project by John Seccombe of Thorne & Daughters, created at the request of John's in-laws for their Cleopatra Mountain Farmhouse hotel in the Drakensberg mountains. The name takes its inspiration from the copper pots in the hotel kitchen. This Pinot Noir has quickly gained popularity in the United States, especially as a rare by-the-glass Pinot Noir of this caliber! John, who does not use Pinot Noir in his Thorne & Daughters range, and his wife, Tasha, love Pinot Noir for its supple, delicate power and its ability to elegantly and honestly express its origins. You'll often find a Pinot Noir at their dinner table. The grapes for Copper Pot are sourced from seven different vineyards in the Hemel-en-Aarde Ridge, Overberg, Elgin and Stellenbosch appellations. The vinification process is simple: wild yeasts, a percentage of whole cluster ferments, and maturation in old oak barrels. The finished product is anything but ordinary. This is a fine Pinot Noir from one of South Africa's most deft winemakers.

Highlights

1 Copper Pot is a varietal wine project by John Seccombe of Thorne & Daughters fame.

2 The line currently consists of one exceptional value Pinot Noir in BTG territory.

3 The Pinot Noir is made with native yeast in a 100% whole-cluster style, and it matures in old oak barrels.

Wine

Pinot Noir SRP $30

This is a savory, red-fruited Pinot Noir fermented with partial whole clusters in open-top stainless steel tanks. After over a month of skin contact, it is pressed and the wine spends about 9 months in older 228L French oak barrels.
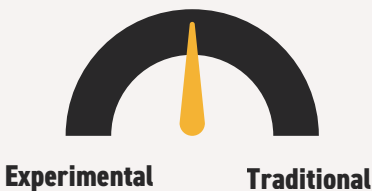
Tasting Note

Bright pomegranate, hibiscus and red currants, with underlying exotic wood and juniper tones. In the mouth it shows good acidity and fine tannins. The finish is satisfyingly dry with a touch of spice and earthiness.

Ethos

NATURAL   VEGAN

Packaging

Experimental   Traditional

Press

" A ripe, juicy version... with stony minerality echoing on the lasting finish.

Wine Spectator Top 100

Pinot Noir 2021